Higasa, T., 906
Hirvi, T., 1243
Hodge, N.C., 444, 449
Holck, A.L., 1024
Holland, A.J., 527
Hollender, R., 469
Hollingsworth, M.E., 1261
Holmer, G., 486
Holsinger, V.H., 1211
Homma, S., 669
Hong, L.C., 646
Horikita, Y., 428
Horitsu, H., 223
Horn, P., 625
Howard, D.B., 19
Howard, L.R., 327, 643
Hse, S-H., 65
Huang, C.J., 258
Huang, K-H., 137
Huang, S., 415
Huang, T-S, 1030
Huang, Y-W., 241
Huang, Y.W., 213
Hudson, J.S., 337
Huerta, T., 1247
Hunt, M.C., 513, 1000, 1261, 1285
Hurling, R., 1289
Husband, F.A., 1123
Huxsoll, C.C., 88

I

Iametti, S., 495
Ikebukuro, K., 736
Ikediala, N., 796
Ilias, S., 577
Imade, T., 281
Isaksson, T., 342
Ishiguro, Y., 223
Izquierdo, L., 852
Izumi, H., 317

J

Jackson, J.C., 165
Jagdeo, D.J., 204
Jakobsen, T., 74
Jean, I-J., 783
Jelen, P., 180
Jenkins, M.Y., 1257
Jenks, W.G., 865
Jeon, I.J., 1017
Jerrett, A.R., 527
Jiang, S-T., 1234
Jimenez, M., 1247
Jimenez-Flores, R., 44
Jin, Y.K., 490
Joandel, S., 1138, 1143
Johnson, J.R., 540
Johnson, M.G., 516
Johnston, T.V., 109
Jones, S.A., 1073
Ju, Z.Y., 911
Juvik, J.A., 253

K

Kalapathy, U., 1129
Kaneda, H., 105
Kaneko, K., 1186
Karleskind, D., 54
Karleskind, D., 899, 1085
Karube, I., 286, 736
Kastner, C.L., 1000, 1261, 1285
Kawakishi, S., 105
Keenan, T.W., 48
Keeton, J.T., 142, 235
Keithly, J.H., 560
Kendregan, S.L., 1099
Kenney, P.B., 1149
Kerkhof, P.J.A.M., 1105
Kerler, J., 1271
Kilara, A., 33, 270, 275
Kim, C-H., 230
Kim, H., 510
Kim, J.M., 428
Kim, K-S., 230
Kim, K.Y., 439, 442
Kim, M-H., 230
Kim, N., 286
Kim, Y.S., 226, 248
Kinekawa, Y-I., 500
King, J.W., 1230
Kitabatake, N., 500
Klein, B.P., 253, 1099
Klein, E., 769
Kluter, R.A., 1297
Knorr, D., 308
Ko, J.H., 230
Ko, N.P., 398
Kodama, S., 304, 548
Koehler, P.E., 97, 112, 379, 1227
Kollengode, A.N., 596, 985
Konstance, R.P., 1211
Koshino, S., 105
Kozuka, Y., 736
Krane, L., 74
Krochta, J.M., 88, 176, 465, 1202
Kropf, D.H., 513, 1000, 1261, 1285
Kuecker, W.G., 1000, 1261
Kulshrestha, S.A., 1052
Kurata, T., 220
Kvaal, K., 342
Kwon, K.S., 753
Kyung, K.H., 226

L

Labropoulos, A.E., 65
Labuza, T.P., 803
Lacey, R.E., 142
Lagarda, M.J., 1132
Lagaude, A., 59
Laidlaw, W.G., 1182
Lammert, A.M., 870
Lanari, M.C., 884
Lao, C, 553
Larick, D.K., 217
Laye, I., 54, 899, 1085
LeBlanc, E.L., 646
Lee, K.D., 291
Lee, M., 133
Lee, M.H., 195
Lee, S-M., 230
Lee, S.K., 726
Legowo, A.M., 281
Leonhardt, M., 1048
Lepeniotis, S., 456
Lerdthanangkul, S., 176
Li, A., 188
Li, S.X., 721
Lihono, M.A., 1043
Lillard, H.S., 439
Lim, A., 817
Lin, C-M, 1030
Lin, M-P., 24
Lin, S-M., 1234
Lin, T.M., 432, 536
Lin, W-F., 1030
Linder, M., 712
Lindsay, R.C., 101
Lips, A., 741, 746
List, G.R., 1230
Liu, C.H., 428
Liu, F., 213
Liu, G., 890
Liu, Q., 884
Lomholt, S.B., 911
Long, R., 428
Lopez, J.C., 1132
Lopez-Leiva, M.M., 198
Lopez-Tamames, E., 553
Lotz, A., 456
Love, M.H., 844
Lovy, A., 1114
Lucas, T., 127
Luchsinger, S.E., 1000, 1261
Luedecke, L.O., 69
Luong, J.H.T., 1012
Lurie, S., 383

M

Ma, L., 821, 881
Ma, Y.P., 865
MacFie, H.J.H., 1080
Maeda, H., 906
Maga, J.A., 837
Maijala, R., 1243
Maindonald, J.M., 1182
Male, K.B., 1012
Mandigo, R.W., 459, 656, 1006
Marignetti, N., 970
Marsden, J.L., 1000, 1261
Mashl, S.J., 760
Masuda, R., 1186
Mata, T., 1000
Mate, J.I., 465, 1202
Mateo, J.J., 1247
Mazza, G., 600
McArthur, H., 1289
McClements, D.J., 504, 1114
McDonough, C.M., 995
McFeeters, R.F., 832
McFie, G., 444, 449
McGill, A.E.J., 1303
McHugh, T.H., 88
McKeith, F.K., 422, 717, 790
McWatters, K.H., 1039
Mei, F.-L., 899
Mei, L., 726
Meyers, S.P., 78
Michaelis, G., 308
Mikel, W.B., 1058
Miles, G.E., 967
Minnaar, A., 1303
Mitchell, G.V., 1257
Miyahara, M., 473
Miyake, M., 560
Monahan, F.J., 504
Montanari, L., 1230
Moore, A.K., 1073
Morales, M., 1177
Mordre, S.C., 388
Moreau, D.L., 39
Morgan, A.I., 1216
Mori, T., 698
Morita, H., 1021
Morr, C.V., 54, 331, 899, 1085
Morris, J.R., 109
Morrissey, M.T., 367, 876, 1165
Mosquera, L.A., 856
Motoki, M., 81
Moutounet, M., 938
Mulet, A., 157
Mumma, R.O., 469
Munro, P.A., 916
Muramoto, K., 928
Murata, M., 669
Murphy, A.H., 217
Mutilangi, W.A.M., 270

N

Naes, H., 1024
Naes, T., 660
Nagarajan, R., 33
Nagasawa, K., 1171
Nagata, Y., 1021
Nair, B.M., 198
Nair, P.M., 362
Nakai, S., 510, 569
Nakano, Y., 734
Natali, N., 970
Nattress, D.T., 1297
Navarro, M.P., 1250
Nayak, R., 1149
Ndi, E.E., 69
Nijhuis, H.H., 1105
Nikolaidia, A., 803
Niu, J., 1021
Nnanna, I.A., 121
Nonaka, Y., 673
Nottingham, S.M., 847
Novakofski, J., 422, 717, 790
Nussinovitch, A., 383, 769, 973

O

O'Brien, J., 679
O'Connor-Shaw, R.E., 847
O'Keefe, S.F., 24, 533, 757, 856
Ogunrinola, O.A., 1017
Ohlsson, T., 620
Ohta, H., 906
Ohtsuka, T., 81
Okada, M., 906
Okazaki, K., 281
Okazaki, M., 473
Okugawa, T., 736
Ollilainen, V., 524
Onwulata, C.I., 1211
Osawa, T., 105
Oshimi, R., 428
Oswalt, A.J., 590
Ott, B., 428
Otte, J., 911
Ouali, A., 1138, 1143
Ovstedal, D.O., 703

P

Panyam, D., 270
Paradis, A., 632
Park, H.J., 401, 766
Park, J.W., 149, 401, 428, 432, 536, 766
Park, K.H., 753
Park, K.S., 226
Park, S., 422, 717, 790
Park, Y.W., 490
Parmentier, M., 712
Parrish, F.C. Jr., 133
Pastor, A., 1247
Pastor, M.V., 852
Patel, M.T., 33
Pauletti, M.S., 1207
Pavlath, A.E., 337
Pedersen, A.T., 703
Pergram, J.E., 577
Pestka, J.J., 209
Peters, G., 876
Petridis, D., 942
Phillips, R.D., 1039
Piccirillo, G., 741, 746
Pilosof, A.M.R., 407
Pittia, P., 1123
Ponne, C.T., 1105
Popper, R.D., 1297
Prinyawiwatkul, W., 1039

Q

Quintero, A., 167
Qvist, K.B., 911

R

Radewonuk, E.R., 1216
Raknes, A., 703
Ramaswamy, H.S., 350
Ranhotra, G.S., 453
Rankin, S.A., 921
Raoult-Wack, A-L., 127
Raphaelides, S.N., 942
Razungles, A., 557
Reddy, N.R., 632
Reddy, S.Y., 1068
Reid, C.A., 92
Reitmeier, C.A., 844
Rennick, K.A., 1230
Rhee, K.C., 753
Rhee, K.S., 8, 1052
Rhodehamel, E.J., 632
Risberg Ellekjaer, M., 660
Rizvi, S.S.H., 204, 817
Robbs, P.G., 444, 449
Roberts, R., 847
Rocha-Garza, A.E., 418
Rodov, V., 956
Rojas, E., 956
Roman, M.G., 632
Rooney, L.W., 995
Rosenberg, M., 39, 295, 1118
Rosett, T.R., 1099
Rossello, C., 157
Rouhana, A., 265
Roussilhes, V., 1138
Roy, S., 391
Rubio Canas, E.J., 1000
Ruperez, P., 154
Rustom, I.Y.S., 198
Ryyanen, S., 620

S

Sacit Basol, M., 348
Sagues, A-X.R., 1243
Sakano, T., 473

Sakata, R., 1021
Sakurai, M., 698
Saleeb, F.Z., 749
Salminen, M., 1243
Saltveit, M.E., 465
Sams, A.R., 8
Samuel, H.R., 78
Sanceda, N.G., 220
Sanchez, C., 840
Sargent, S.A., 449
Sarni-Manchado, P., 938
Sarudi, I., 625
Sasaki, S., 736
Sato, K., 627
Schaefer, D.M., 884
Scheirman, V., 683
Schenz, T.W., 54
Schimmel, K.A., 577
Schlimme, D.V., 398
Schmidt, S.J., 870, 1099
Schwarz, J.G., 192, 608
Scullen, O.J., 1216
Sebranek, J.G., 133, 1155, 1275, 1281
Seetharaman, K., 995
Seguro, E., 1207
Seguro, K., 81
Seib, P.A., 1062
Sekine, M., 428
Seltenrich, M., 1182
Serfass, R.E., 1043
Seyderhelm, I., 309
Seymour, T.A., 1165
Shahidi, F., 604, 1160
Shamaila, M., 1191
Sharma, R., 28
Shastry, A.V., 978
Shi, X.Q., 192, 608
Shieh, C-J., 97, 1227
Shih, M.C., 608
Sim, J.S., 15, 721
Simal, S., 157
Simon, J.E., 967
Simonne, A.H., 1254
Simpson, B.K., 350, 357
Sims, C.A., 24, 757, 856
Sims, K.A., 379
Singh, H., 28, 916
Singh, R.K., 85, 171
Skura, B.J., 569
Slaughter, D.C., 695
Slider, S., 1149
Smith, D.M., 5, 209
Smout, C., 613, 1094
Snir, R., 379
Sohn, C-B., 230
Sokhey, A.S., 596
Solas, M.T., 652
Solomon, H.M., 632
Solomon, M.B., 410
Souquet, J-M., 938
Souty-Grosset, C., 1
Spadaro, V., 235
Srinivasan, S., 707
Staples, C.R., 24
Steet, J.A., 924
Stevens, J., 527
Sumner, S.S., 1006
Sutton, R.L., 741, 746
Swanson, B.G., 69, 639, 821, 1267
Sylvia, G., 876
Sypien, C., 1035
Szabo, Cs., 625
Szentmihalyi, G., 625
Sztehlo, A., 741

T

Tait, V.M., 92
Takahashi, K., 1171
Takamizawa, K., 223
Takashio, M., 105
Tamon, H., 473
Tan, J., 145, 656
Tarodo de la Fuente, B., 59
Taylor, M.W., 28
Terajima, Y., 673
Terasawa, N., 669
Testin, R.F., 401, 766, 953
Thakur, B.R., 85
Thompson, R.L., 832
Tieman, D.M., 85
Ting, E.Y., 388
Tobback, P., 613, 1094
Toldra, F., 13
Toledo, R.T., 213
Tomas-Barberan, F.A., 161, 314
Tomingaga, M., 627
Tong, C.H., 924
Toran, A.A., 1132
Torres, J.A., 388
Toryu, H., 906
Touma, D.E., 807
Trivedi, R., 760
Tsai, G-J., 1234
Tudela, J., 1177
Turner, B.E., 217

U

Ustunol, Z., 1035, 1136

V

Vaghela, M.N., 275
Vahteristo, L., 524
Van Boekel, M.A.J.S., 477
van Laack, R.L.J.M., 410
Van Remmen, H.H.J., 1105
Vankerschaver, K., 613, 1094
Varo, P., 524
Varon, R., 1177
Veeramuthu, G.J., 209
Vega, P.J., 757
Venugopal, V., 362
Vergano, P.J., 401, 766, 953
Vittadini, E., 990
Vodovotz, Y., 932

W

Walker, C.E., 188
Walker, M., 388
Wall, K.M., 92
Wanasundara, P.K.J.P.D., 604
Wang, C.H., 209
Wang, K., 837
Wang, S.F., 5
Wang, X-Y., 1062
Waniska, R.D., 995
Ward, G., 383, 973
Warner, K.J.H., 469
Warren, K.E., 513
Warthesen, J.J., 291
Watada, A.E., 317, 398
Watanabe, F., 734
Weerasinghe, V.C., 367
Wei, C-I, 1030
Wei, C.I., 533
Weiss, J., 1114
Welch, L., 428
Weller, C.L., 401, 585, 766
Wenk, C., 1048
Wettasinghe, M., 1160
Wicker, L., 379
Wiesenborn, D., 608
Wiesenborn, D.P., 192, 248
Wightman, J.D., 544
Wikswo, J.P.Jr., 865
Wilde, P.J., 1123
Wiles, J.L., 953
Willocx, F., 613, 1094
Wold, J.P., 74
Wolfe, F.H., 15
Wong, D.W.S., 337
Work, R., 783
Wrolstad, R.E., 322, 544, 688
Wu, J., 824
Wurie, A., 577

X

Xiong, Y.L., 707, 890

Y

Yamamoto, Y., 811
Yamamura, K., 473
Yamashita, I., 1186
Yamauchi, F., 928
Yasuda, Y., 281
Yildirim, M., 1129
Yongsawatdigul, J., 149
Yotsuzuka, F., 304
Yu, L., 844
Yuno-Ohta, N., 906

Z

Zayas, J.F., 258, 418
Zeckzer, T., 1136
Zeller, B.L., 749
Zeng, Q., 101
Zhang, Y., 928
Zhao, Y., 1281
Zhuang, Y-W, 241
Ziegler, G.R., 469, 1068
Zomborszky, Z., 625

Subject Index, Volume 61, 1996

A

acceptability
of beef related to cattle finishing diets, 1254
acceptance
of irradiated pork chops, 1261
acesulfame-K
descriptive profiles of high intensity sweeteners (HIS), 456
acetate
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na, 241
acid
alginic: improvement by conjugating with lactoglobulin, 1171
amino: of lavender and eucalyptus honeys, 683
ascorbic: improve color stability of ground beef patties, 656
ascorbic: physicochemical and sensory qualities of pork affected by dipping prior to irradiation, 1281
fatty: crystalline amylose complexes: morphology and crystal thickness, 1196
fatty: distribution and effect on O_2 permeability in laminated edible films, 401
fatty: gelation of ovalbumin affected by salts of, 906
fatty: modification in milk by feeding Ca-protected high oleic sunflower oil, 24
fatty: pasteurization effect on stability in sous vide product containnig seal meat, 520
improved compound production in high protein and fiber soymilk yogurt-like product, 331
lactic: fermentation of saccharified solution from rice flour, 627
oleic: modification of fatty acids in milk by feeding Ca-protected sunflower oil, 24
organic: muscle microstructure and sensory attributes of -treated beef strip loins, 1058
removal from sunflower pectin gel through ethanol washing, 192
sorbic: determination of diffusivity in edible wheat gluten and lipid based films, 116
stearic: starch complex development within single and twin screw extruder, 778
urease: optimal conditions for effective use in wine, 548
urease: reduction of ethyl carbamate formation in sherry under simulated baking conditions, 304
acidity
gelation of proteins from muscle of threadfin bream under, 362
additives
effects on functionality of wheat doughs, 299
adsorption
isotherm and effect of gum blends on viscosity and microstructure of oat gum, 121
of cholesterol in continuous supercritical fluid processing of milk fat, 817
production of microporous sugars for volatile flavors, 749
agglutination
determining lactococcal by ELISA, 1035
aggregation
of whey proteins induced by protease, 911
relation of lactoglobulin-Na polypectate to bulk macromolecular concentration, 69
aging
accelerated postmortem of beef utilizing electron-beam irradiation and MAP, 133
of maltose glasses, 870

air
partitioning of printing ink solvents with cookie ingredients before and after baking, 185
alanyl aminopeptidase
biogenic polyamines affect activity from porcine skeletal muscle, 13
albumen
mechanical and barrier properties of egg films, 585
albumin
cooking temperature of turkey ham affects as determined by ELISA, 209
aldehyde
analysis in beer by HPLC-fluorescence detection with post-column derivatization, 105
flavor-fade and off-flavor in peanuts related to, 469
alginate
calcium films: thermal properties and permeability to sorbate and ascorbate, 337
alkali
oxidative stability of cooked comminuted lean pork affected by halides, 1160
Allium spp
anthocyanin pattern from, 703
amines
in dry sausages affected by starter culture and contaminant amine-positive lactobacillus, 1243
aminopeptidase B
biogenic polyamines affect activity from porcine skeletal muscle, 13
amperometric biosensor
for histamine, putrescine and cadaverine using diamine oxidase, 1012
amylase
purification and characterization from Bacillus polymyxa, 230
amylose
crystalline fatty acid complexes: morphology and crystal thickness, 1196
analysis
antistaling additives, flour type and sourdough process effects on functionality of wheat doughs, 299
cake baking in conventional, impingement and hybrid ovens, 188
characterization of red radish anthocyanins, 322
chemical changes after irradiation and post-irradiation storage in tilapia and Spanish mackerel, 729
chemical composition and color of carrots affected by processing, 327
chicken skin composition affected by washing, 895
composition and microscopy of reformulated creams from reduced-cholesterol butteroil, 48
composition and structure of fat globule surface layers in recombined milk, 28
composition of surimi from beef or pork, 717
descriptive profiles of high intensity sweeteners (HIS), HIS blends and sucrose, 456
disulfide-mediated polymerization reactions and physical properties of heated WPI-stabilized emulsions, 504
emulsifying properties of lipid-reduced and Ca-reduced whey protein concentrates, 54
feeding dietary oils with tocopherols: effects on internal qualities of eggs during storage, 15
flavor and free amino acid composition of lavender and eucalyptus honeys, 683
foaming and emulsifying properties of whey protein as affected by lipid composition, 275
functional and structural properties of lactoglobulin affected by high pressure treatment, 1123
functional properties of myofibrillar protein-based biopackaging as affected by film thickness, 580
functional protein components in lean tissue from beef and pork, 1155
gelation of ovalbumin affected by fatty acid salts, 906
glucosidase activity in juice-processing enzymes based on anthocyanin, 544
grape pectic enzyme treatment effect on white musts and wines composition, 553
improved acid, flavor and volatile compound production in high protein and fiber soymilk yogurt-like product, 331
low O_2 atmosphere affect storage quality of zucchini squash treated with Ca, 317
low fat ground beef from desinewed shanks with reincorporation of processed sinew, 1285
measurement of hypoxanthine in fish using direct measurement probe and chemiluminescence flow injection, 736
mechanical and barrier properties of edible chitosan films as affected by composition and storage, 953
microwave heating uniformity of ready meals affected by placement, composition, and geometry, 620
minimal processing and edible coating effects on composition and sensory quality of mini-peeled carrots, 643
modified atmosphere and modified humidity packaging of mushrooms, 391
nondestructive determination of soluble solids in tomatoes using NIR spectroscopy, 695
nutrient composition of muscles in deer and boar, 625
occurrence and flavor properties of sinigrin hydrolysis products in fresh cabbage, 101
of aldehyde-bisulfites in beer by HPLC-fluorescence detection with post-column derivatization, 105
of hydrolysates from proteolysis of heat-denatured whey protein isolate, 270
of mitochondrial DNA by PCR-RFLP for identification of snail meat species, 1
permeability properties of fruit puree edible films, 88
phosphate and modified beef connective tissue effects on reduced fat, high water-added frankfurters, 1006
physical and molecular properties of re-extruded starches as affected by extruder screw configuration, 596
physical and sensory properties of milk chocolate formulated with anhydrous milk fat fractions, 1068
physical properties of 20% milk fat reformulated creams from cholesterol-reduced butteroil, 375
physicochemical and sensory qualities of pork affected by phosphate, ascorbate or sorbate dipping prior to irradiation, 1281
precooked reduced-fat beef patties chemical and sensory quality as affected by Na ascorbate, lactate and phosphate, 1052
process and characteristics for surimi-like material made from beef or pork, 422
properties of extruded potato and chicken, 783
properties of veal bone hydrolysates, 712
qualitative and quantitative textural assessment of cooked ground beef patties, 235
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
quality of beef patties supplemented with wheat germ protein flour, 418
quality of mackerel fillets during modified atmosphere storage, 646
reduction of drying time for pepperoni by vacuum drying, 142
reverse screw elements and feed composition effects during twin-screw extrusion of rice flour and fish muscle blends, 590
rheological, thermal and mocrostructural properties of whey protein-cassava starch gels, 962
sensory characterization of sweet corn lines differing in physical and chemical composition, 253
solid phase microextraction for cheese volatile compound, 1118
sugar composition effects on texture of peach jam, 942
thawing, refreezing, and frozen storage effects on muscle functionality and sensory attributes of frozen cod, 1289
to determine harvesting and processing effects on surimi quality, 876
tuna protein nutritional quality changes after canning, 1250
UHT-sterilized peanut beverages: kinetics of physicochemical changes during storage and shelf-life prediction modeling, 198
viscoelastic properties of reduced-fat and full-fat cheddar cheeses, 821
animal assay
bioavailability for rats of vitamin E from fortified breakfast cereals, 1257
energy value of resistant starch, 453
anion
trypsins from crayfish hepatopancreas: effects on protein degradation of tail meat, 78
anthocyanin
characterization of red radish, 322
extraction of pigments from sunflower hulls, 600
from onions and other Allium spp, 703
glucosidase activity in juice-processing enzymes based on analysis, 544
minimal processing and MAP effects on pigmentation of pomegranate seeds, 161
radish extract as natural red colorant for maraschino cherries, 688
riboflavin affects synthesis in nitrogen culture using strawberry suspended cells, 698
separation of pigments in wine by low pressure column chromatography, 109
stability and color of unreported wine -derived pigments, 938
antibiotics
methods of applications as related to microbial quality of lamb by PCA and bioluminescence, 348
antimicrobials
bactericidal activity of aqueous chlorine and ClO_2 solutions in fish model system, 1030
E coli in lab media affected by phenolic antioxidants, 1017
isolation and characterization of bacteria resistant to activity of garlic, 226
antioxidants
E coli in lab media affected by phenolic, 1017
extract from fenugreek for ground beef, 516
gelation of beef heart surimi as affected by, 707
lipid oxidation in turkey affected by enzymes, 726
mechanically recovered neck bone lean and ascorbic acid improve color stability of ground beef patties, 656
storage stability of myofibrils from chicken, 890
antistaling
additives effects on functionality of wheat doughs, 299
apple
haze development in aerobically or anaerobically produced juices, 92

aroma
characteristics of corn germ protein flours, 258
compounds in wine influenced by apiculate yeasts, 1247
improvement of coffee by removal of pungent volatiles using A-type zeolite, 473
sensory analysis and consumer acceptance of irradiated pork chops, 1261
ascorbate
calcium alginate films: thermal properties and permeability to, 337
improve color stability of ground beef patties, 656
inhibition of lipid oxidation in meats by salts, 1062
physicochemical and sensory qualities of pork affected by dipping prior to irradiation, 1281
precooked reduced-fat beef patties chemical and sensory quality as affected by, 1052
aspartame
descriptive profiles of high intensity sweeteners (HIS), 456
optimizing acceptability of high fruit-low sugar peach nectar using, 852
Aspergillus oryzae
hydrolysis of soybean proteins by vortex flow filtration membrane reactor with proteases from, 928
atmosphere
accelerated postmortem aging of beef utilizing modified packaging, 133
changes in sensory quality of cantaloupe stored in controlled, 847
low O_2 affect storage quality of zucchini squash treated with Ca, 317
modified packaging effects on pigmentation of pomegranate seeds, 161
packaging of mushroom, 391
quality of mackerel fillets during storage, 646
storage of spinach above the extinction point, 398
toxin development by *C botulinum* in tilapia fillets during storage, 632
attachment
of Salmonella on modified poultry skin surface, 442
of *Salmonella typhimurium* to poultry skin as related to cell viability, 439
autofluorescence
spectra as related to tensile properties for perimysium from bovine masseter, 342
autoxidation
of defatted peanuts, 112

B

Bacillus cereus
control in sous vide chicken, 217
Bacillus polymyxa
purification and characterization of β-amylase from, 230
bacteria
isolation and characterization of resistance to antimicrobial activity of garlic, 226
baking
acid urease: reduction of ethyl carbamate formation in sherry under simulated conditions, 304
microstructure changes in wheat flour tortillas during, 995
of cake in conventional, impingement and hybrid ovens, 188
partial replacement of egg white proteins with whey proteins in Angel food cakes, 1085
partitioning of printing ink solvents between cookie ingredients and air before and after, 185
banana
optimization of blanching for crispness of chips using RSM, 165
barriers
of edible chitosan films as affected by composition and storage, 953
properties of egg albumen films, 585
Baumann
model for water uptake and hydration rate of food powders by method, 407
beans
kinetics of thermal softening during cooking, 167
locust: recrystallization in aqueous solutions as affected by gum, 746
beef
accelerated postmortem aging utilizing electron-beam irradiation and MAP, 133
autofluorescence spectra as related to tensile properties for perimysium from bovine masseter, 342
composition of surimi from, 717
connective tissue effects on reduced fat, high water-added frankfurters, 1006
consumer acceptability and carotene content related to cattle finishing diets, 1254
functional protein components in lean tissue from, 1155
gelation of heart surimi as affected by antioxidants, 707
kinetics of pigment oxidation in steers supplemented with vitamin E, 884
lipid oxidation potential of, 8
low fat ground from desinewed shanks with reincorporation of processed sinew, 1285
marbling and color score determination by image processing, 145
mechanically recovered neck bone lean and ascorbic acid improve color stability of ground patties, 656
muscle microstructure and sensory attributes of organic acid-treated strip loins, 1058
myoglobin oxidative state affects internal cooked color development in, 513
natural antioxidant extract from fenugreek for, 516
odorants contributing to warmed-over flavor (WOF) of refrigerated cooked, 1271
precooked reduced-fat patties chemical and sensory quality as affected by Na ascorbate, lactate and phosphate, 1052
process and characteristics for surimi-like material made from, 422
proteins as potential endpoint temperature indicators for ground patties, 5
qualitative and quantitative textural assessment of cooked ground patties, 235
quality of patties supplemented with wheat germ protein flour, 418
relative action of milk-clotting enzymes on casein, 1136
salt, cryoprotectants and preheating temperature effects on, 791
taste properties and synergisms of meaty peptide, 837
variation in internal color of cooked patties, 410
beefy meaty peptide
taste properties and synergisms of, 837
beer
analysis of aldehyde-bisulfites by HPLC-fluorescence detection with post-column derivatization, 105
beverage
acid urease: reduction of ethyl carbamate formation in sherry under simulated baking conditions, 304
analysis of aldehyde-bisulfites in beer by HPLC-fluorescence detection with post-column derivatization, 105
aroma compounds in wine influenced by apiculate yeasts, 1247
flavor losses in orange juice during ultrafiltration and evaporation, 540
glucosidase activity in juice-processing enzymes based on anthocyanin analysis, 544
grape pectic enzyme treatment effect on white musts and wines composition, 553
lactic acid fermentation of saccharified solution from rice flour, 627
optimal conditions for effective use of acid urease in wine, 548
optimizing acceptability of high fruit-low sugar peach nectar using aspartame and guar gum, 852
separation of anthocyanin pigments in wine by low pressure column chromatography, 109
stability and color of unreported wine anthocyanin-derived pigments, 938
UHT-sterilized peanut: kinetics of physicochemical changes during storage and shelf-life prediction modeling, 198
binding
thickening agents effects on Na qualities of soup, 1099
bioavailability
for rats of vitamin E from fortified breakfast cereals, 1257
hydrothermal cooking affects zinc of soymilk based diets in rats, 1043
biogenic amines
in dry sausages affected by starter culture and contaminant amine-positive lactobacillus, 1243
bioluminescence
methods of antibiotic applications as related to microbial quality of lamb by, 348
biopackaging
functional properties of myofibrillar protein-based as affected by film thickness, 580
biopolymer
properties from cross-linking whey protein isolate and soybean 11S globulin, 1129
bioreactor
continuous fermentation of Worcestershire sauce by trickle bed using comb-shaped ceramic carriers, 223
biosensor
for histamine, putrescine and cadaverine using diamine oxidase, 1012
bisulfite
analysis in beer by HPLC-fluorescence detection with post-column derivatization, 105
bitterness
information affects consumer assessment of solutions, 1080
mobile phases in reverse-phase HPLC for determination of peptides in cheese, 291
blanching
optimization for crispness of banana chips using RSM, 165
water effects on headspace volatiles and sensory attributes of carrots, 1191
blueberries
electronic sensing of aromatic volatiles for quality sorting of, 967
boar
nutrient composition of muscles in, 625
bologna
morphology and texture of sausage related to content of fat, starch and egg white, 652

bone
properties of veal hydrolysates, 712
bream
gelation of proteins from muscle under mild acidic conditions, 362
browning
comparison of brown pigments in food by microbial decolorization, 669
inhibition in head lettuce, 314
stability of trehalose, sucrose and glucose to nonenzymatic, 679
butter
lipid oxidation determination by HPLC, 486
butterfat
mono-and diglycerides prepared by chemical glycerolysis from, 44
butteroil
composition and microscopy of reformulated creams from reduced-cholesterol, 48
physical properties of 20% milk fat reformulated creams from cholesterol-reduced, 375

C

cabbage
occurrence and flavor properties of sinigrin hydrolysis products in, 101
cadaverine
amperometric biosensor using diamine oxidase, 1012
cake
partial replacement of egg white proteins with whey proteins in Angel food, 1085
calcium
alginate films: thermal properties and permeability to sorbate and ascorbate, 337
chloride: protein extractability of turkey breast and thigh muscle with varying NaCl solutions affected by, 1149
emulsifying properties of -reduced whey protein concentrates, 54
fortification of rice: distribution and retention, 195
gelation of reduced whey protein concentrates affected by mineral concentrations, 899
low O_2 atmosphere affect storage quality of zucchini squash treated with Ca, 317
modification of fatty acids in milk by feeding protected high oleic sunflower oil, 24
calorie
xanthan, HPMC and high fructose corn syrup sensory effects in reduced syrup model, 245
calorimetry
differential scanning: glass transition temperatures determined using, 807
physical aging of maltose glasses, 870
candelilla
edible coatings from wax microemulsions, 562
canning
tuna protein nutritional quality changes after, 1250
canola
moisture sorption isotherms of meals, and applications to packaging, 204
cantaloupe
changes in sensory quality stored in controlled atmosphere, 847
carbon dioxide
emulsifying properties of low-fat, low-cholesterol egg yolk prepared by extraction, 19
extraction of phospholipid mixtures by supercritical, 1230
inactivation of E coli under pressure, 829
pilot scale dealcoholization of wine by extraction with solid, 970
supercritical extraction efficiency for carotenes from carrots by RSM, 757
carotene
content of beef related to cattle finishing diets, 1254
supercritical CO_2 extraction efficiency from carrots by RSM, 757
carriers
continuous fermentation of Worcestershire sauce by trickle bed bioreactor using comb-shaped ceramic, 223
carrots
chemical composition and color affected by processing, 327
minimal processing and edible coating effects on composition and sensory quality of mini-peeled, 643
supercritical CO_2 extraction efficiency for carotenes from by RSM, 757
water blanching effects on headspace volatiles and sensory attributes of, 1191
casein
micellar transition state between pH 5.5 and 5.0, 59
milk proteins affect yield and sensory quality of cooked sausage, 660
relative action of milk-clotting enzymes on bovine, 1136
caseinate
oil-in-water emulsions stabilized by as influenced by glycerol monostearate, 916
cassava
rheological, thermal and mocrostructural properties of whey protein starch gels, 962
catalase
lipid oxidation in turkey affected by, 726
total process lethality as related to activity in chicken breast, 213
catfish
quality changes during refrigerated storage of packaged treated with Na acetate, Na lactate or propyl gallate, 241
surimi from fillet frames of, 428
caviar
SDS-PAGE and IEF identification of sturgeon sources of, 533
celery
causes of decay of, 444
inoculum sources for decay of fresh-cut, 449
ceramic
continuous fermentation of Worcestershire sauce by trickle bed bioreactor using comb-shaped carriers, 223
cereal
bioavailability for rats of vitamin E from fortified breakfast, 1257
cheese
cream: flow properties, firmness and stability of containing whey protein concentrate, 840
fat mimetics in low fat cheddar, 1267
lecithin improves texture of reduced fat, 639
mobile phases in reverse-phase HPLC for determination of bitter peptides in, 291
monitoring proteolysis during ripening of full fat and low fat cheddar by HPLC, 295
rheological properties of mozzarella during refrigerated storage, 566
SDS-PAGE of proteins in goat milk ripened under different conditions, 490
solid phase microextraction for volatile compound analysis, 1118
viscoelastic properties of reduced-fat and full-fat cheddar, 821
chemiluminescence
measurement of hypoxanthine in fish using flow injection analysis, 736
cherries
radish anthocyanin extract as natural red colorant for maraschino, 688
chewing gum
dual-attribute time-intensity measurement of sweetness and peppermint perception of, 636
chicken
attachment of Salmonella on modified skin surface, 442
attachment of *Salmonella typhimurium* to skin as related to cell viability, 439
control of *Bacillus cereus* and spoilage microflora in sous vide, 217
lipid oxidation potential of, 8
properties of extruded, 783
skin composition affected by aqueous washing, 895
storage stability of antioxidant-washed myofibrils, 890
thickening agents effects on Na binding and taste qualities of soup, 1099
total process lethality as related to catalase activity in breast, 213
UHT, ultra short time surface pasteurization of, 1216
chilling
immersion: phase change and mass transfer in model foods, 127
nondestructive measurement of peel gloss and roughness to determine tomato fruit ripening and injury, 383
chitosan
mechanical and barrier properties of edible films as affected by composition and storage, 953
chlorine
bactericidal activity in fish model system, 1030
dioxide: bactericidal activity in fish model system, 1030
chlorophyll
degradation kinetics in peas by colorimetry and HPLC, 924
chocolate
physical and sensory properties formulated with anhydrous milk fat fractions, 1068
cholesterol
adsorption and desorption in continuous supercritical fluid processing of milk fat, 817
composition and microscopy of reformulated creams from butteroil, 48
emulsifying properties of low-fat egg yolk prepared by supercritical CO_2 extraction, 19
oxidation in egg yolk powder during storage and heating as affected by dietary oils and tocopherol, 721
physical properties of 20% milk fat reformulated creams from reduced butteroil, 375
chromatography
column: separation of anthocyanin pigments in wine by low pressure, 109
gas: headspace diacetyl as affected by stabilizers and emulsifiers in model dairy system, 921
gas: to determine partition coefficient of organics in water/polystyrene system, 947
gel permeation: to determine partition coefficient of organics in water/polystyrene system, 947
high pressure liquid (HPL): analysis of aldehyde-bisulfites in beer by, 105

HPL: degradation kinetics of green color and chlorophylls in peas by, 924
HPL: determination of folate in liver, 524
HPL: for cyst(e)ine and methionine in infant formulas, 1132
HPL: for determination of bitter peptides in cheese, 291
HPL: lipid oxidation determination in butter and dairy spreads by, 486
HPL: monitoring proteolysis during ripening of full fat and low fat cheddar cheeses by, 295
HPL: sugar and cyclitol determination in vegetables by, 1186
citrus
edible coatings from candelilla wax microemulsions, 562
total and thermostable pectinesterases in juices, 379
clarification
haze development in aerobically or anaerobically produced apple juices, 92
Clostridium botulinum
toxin development in MAP tilapia fillets during storage, 632
clotting
relative action of enzymes on bovine casein, 1136
coagulation
kinetics of concentrated milk proteins at high sucrose contents, 1207
coating
effects on postharvest quality of green bell peppers, 176
from candelilla wax microemulsions, 562
minimal processing and effects on composition and sensory quality of mini-peeled carrots, 643
relationship to garlic skin, 769
whey protein effect on O_2 uptake of peanuts, 1202
coconut
aqueous extraction and membrane techniques improve protein concentrate functionality, 753
cod
thawing, refreezing, and frozen storage effects on muscle functionality and sensory attributes, 1289
coffee
improvement of aroma by removal of pungent volatiles using A-type zeolite, 473
color
degradation kinetics of green in peas by colorimetry and HPLC, 924
freezing rate and frozen storage effects on pineapple, 154
mechanically recovered neck bone lean and ascorbic acid improve stability of ground beef patties, 656
myoglobin oxidative state affects internal cooked development in ground beef, 513
of carrots affected by processing, 327
of irradiated pork chops, 1000
of unreported wine anthocyanin-derived pigments, 938
score determination of beef by image processing, 145
variation in cooked beef patties, 410
colorant
radish anthocyanin extract as natural red for maraschino cherries, 688
colorimetry
degradation kinetics of green color and chlorophylls in peas by, 924
complex
starch-stearic acid development within single and twin screw extruder, 778
composition
mechanical and barrier properties of edible chitosan films as affected by, 953
conduction
temperature profile for optimum quality during heating of foods in retortable pouches, 673
conductivity
detection of parasites in fish by quantum interference device magnetometry, 865
connective tissue
acidic phosphate preblend effects on reduced fat frankfurters, 459
beef effects on reduced fat, high water-added frankfurters, 1006
consumerism
acceptability of beef related to cattle finishing diets, 1254
acceptance of irradiated pork chops, 1261
information affects assessment of sweet and bitter solutions, 1080
laboratory and field evaluation relationships for menu items processed in retortable trays for quantity foodservice, 1303
contaminant
biogenic amines in dry sausages affected by amine-positive lactobacillus, 1243
cookies
partitioning of printing ink solvents between ingredients and air before and after baking, 185
cooking
finite element modeling of heat transfer in meat patties during single-sided pan-frying, 796
hydrothermal affects protein efficiency ratio and zinc bioavailability of soymilk based diets in rats, 1043
kinetics of thermal softening of legumes during, 167
myoglobin oxidative state affects internal color development in ground beef, 513
temperature of turkey ham affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
volatiles retention as influenced by method of addition during extrusion, 985
corn
aroma characteristics of germ protein flours, 258
sensory characterization of lines differing in physical and chemical composition, 253
starch: dynamics of solidification in water mixtures: effect of variations in freezing rate on product homogeneity, 760
syrup: sensory effects in reduced calorie syrup model, 245
volatiles retention as influenced by method of addition during extrusion cooking, 985
zein packaging materials for cooked turkey, 415
cosolvent
extraction of phospholipid mixtures by, 1230
cowpea
flour vitamins and trypsin inhibitor affected by treatment and fermentation with Rhizopus microsporus, 1039
crab
sensory and microbial quality of irradiated, 1239
cracker
glass transition state diagram and relationship to gluten, 803
crayfish
anionic trypsins from hepatopancreas: effects on protein degradation of tail meat, 78
cream
composition and microscopy from reduced-cholesterol butteroil, 48
physical properties of 20% milk fat reformulated from cholesterol-reduced butteroil, 375
cream cheese
flow properties, firmness and stability of containing whey protein concentrate, 840
crispness
optimization of blanching of banana chips using RSM, 165
critical reviews
cross-linking
properties of biopolymers from whey protein isolate and soybean 11S globulin, 1129
cryoprotectants
effects on surimi from beef or pork, 791
crystal
amylose-fatty acid complexes: morphology and thickness, 1196
lactose growth as affected by mineral impurities, 180
crystallization
in aqueous fructose solutions as affected by locust bean gum, 746
in thin sucrose films during panning, 978
kinetics of ice in aqueous fructose solutions, 741
cucumbers
assuring microbial and textural stability by pH adjustment and Na benzoate addition, 832
cyclitol
determination in vegetables by HPLC using postcolumn fluroescent derivatization, 1186
cylinder
microwave heating distributions with relation to food processing, 1105
cysteine
HPLC for infant formulas, 1132
cystine
HPLC for infant formulas, 1132

D

dairy
headspace diacetyl affected by stabilizers and emulsifiers in model system, 921
spread: lipid oxidation determination by HPLC, 486
dealcoholization
of wine by extraction with solid CO_2, 970
decay
causes in fresh-cut celery, 444
inoculum sources for fresh-cut celery, 449
decolorization
comparison of brown pigments in food by, 669
deer
nutrient composition of muscles in, 625
degradation
anionic trypsins from crayfish hepatopancreas: effects on protein, 78
kinetics of green color and chlorophylls in peas by colorimetry and HPLC, 924
dehydration
glass transition explanation for effect of polyhydroxy compounds on protein denaturation in solids, 372

moving boundary model for simulating moisture movement in grapes, 157
denaturation
functional properties of hydrolysates from proteolysis of whey protein isolate, 270
glass transition explanation for effect of polyhydroxy compounds on protein in dehydrated solids, 372
derivatization
analysis of aldehyde-bisulfites in beer by HPLC-fluorescence detection with post-column, 105
sugar and cyclitol determination in vegetables by HPLC using postcolumn fluroescent, 1186
desorption
of cholesterol in continuous supercritical fluid processing of milk fat, 817
diacetyl
affected by stabilizers and emulsifiers in model dairy system, 921
diamine oxidase
amperometric biosensor for histamine, putrescine and cadaverine using, 1012
diet
cholesterol oxidation in egg yolk powder during storage and heating as affected by oils and tocopherol, 721
consumer acceptability and carotene content of beef related to cattle finishing, 1254
feeding oils with tocopherols: effects on internal qualities of eggs during storage, 15
hydrothermal cooking affects protein efficiency ratio and zinc bioavailability of soymilk based in rats, 1043
modification of fatty acids in milk by feeding Ca-protected high oleic sunflower oil, 24
stability of tocopherol, thiamin, riboflavin and retinol in pork muscle and liver during heating affected by supplementation, 1048
diffusivity
determination of sorbic acid in edible wheat gluten and lipid based films, 116
diglyceride
prepared by chemical glycerolysis from a butterfat fraction, 44
diphenolase
continuous spectrophotometric method for determining actvities of pear polyphenoloxidase, 1177
dipping
physicochemical and sensory qualities of pork affected by phosphate, ascorbate or sorbate prior to irradiation, 1281
disulfide
bond in lactalbumin influences heat-induced gelation of lactalbumin-ovalbumin mixed gels, 281
mediated polymerization reactions and physical properties of heated WPI-stabilized emulsions, 504
modifications in reactivity of milk induced by pasteurization conditions, 495
DNA
of mitochondrial for identification of snail meat species, 1
dough
antistaling additives, flour type and sourdough process effects on functionality of wheat, 299
drying
in thin sucrose films during panning, 978
reduction of time for pepperoni by vacuum, 142
dynamic mechanical analysis
thermal transitions in gelatinized wheat starch at different moisture contents by, 932

E

eggs
cholesterol oxidation in yolk powder during storage and heating as affected by dietary oils and tocopherol, 721
emulsifying properties of low-fat, low-cholesterol yolk prepared by supercritical CO_2 extraction, 19
feeding dietary oils with tocopherols: effects on internal qualities of during storage, 15
gelation of ovalbumin affected by fatty acid salts, 906
immunoglobulin separation from yolk: a serial filtration system, 510
mechanical and barrier properties of albumen films, 585
morphology and texture of bologna sausage related to content of white, 652
partial replacement of white proteins with whey proteins in Angel food cakes, 1085
electrodialysis
concentration of vinegar by, 1223
electronic sensing
of aromatic volatiles for quality sorting of blueberries, 967
electrophoresis, sodium dodecyl sulfate-polyacrylamide gel
identification of sturgeon sources of caviar, 533
of proteins in goat milk cheeses ripened under different conditions, 490
ELISA (enzyme linked immunosorbent assay)
cooking temperature of turkey ham affects lactate dehydrogenase, serum albumin and IgG as determined by, 209
determining lactococcal agglutination by, 1035
microbial transglutaminase estimation in enzyme-treated surimi-based products by, 81
emulsification
functional and structural properties of lactoglobulin affected by high pressure treatment, 1123
of whey protein as affected by lipid composition, 275
properties of lipid-reduced and Ca-reduced whey protein concentrates, 54
properties of low-fat, low-cholesterol egg yolk prepared by supercritical CO_2 extraction, 19
emulsifiers
headspace diacetyl in model dairy system affected by, 921
mono-and diglycerides prepared by chemical glycerolysis from a butterfat fraction, 44
emulsions
disulfide-mediated polymerization reactions and physical properties of heated WPI-stabilized, 504
low-fat margarine spreads as affected by aqueous phase hydrocolloids, 1073
oxidative stability of anhydrous milkfat microencapsulated in whey proteins, 39
solubilization kinetics of triacyl glycerol and hydrocarbon droplets in micellar solution, 1114
stabilized by Na caseinate or whey protein isolate influenced by glycerol monostearate, 916
viscoelastic properties of heat-set whey protein stabilized gels with added lecithin, 811
encapsulation
flow properties of milkfat powders as affected by flow agent, 1211
endive
mathematical modeling of temperature and gas composition effects on visual quality changes of, 613
modeling and prediction of shelf life of minimally processed, 1094
energy
value of resistant starch, 453
enzymes
ACC oxidase in papaya sections after heat treatment, 1182
acid urease: reduction of ethyl carbamate formation in sherry under simulated baking conditions, 304
amperometric biosensor for histamine, putrescine and cadaverine using diamine oxidase, 1012
anionic trypsins from crayfish hepatopancreas: effects on protein degradation of tail meat, 78
bacterial proteinase reduces maturation time of dry fermented sausages, 1024
biogenic polyamines affect activity of aminopeptidase B and alanyl aminopeptidase from porcine skeletal muscle, 13
continuous spectrophotometric method for determining monophenolase and diphenolase actvities of pear polyphenoloxidase, 1177
control of activity in fish muscle by inhibitors and hydrostatic pressure using RSM, 350
cooking temperature of turkey ham affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
glucosidase activity in juice-processing based on anthocyanin analysis, 544
glutathione peroxidase activity during storage of fish muscle, 734
grape pectic treatment effect on white musts and wines composition, 553
heat inactivation kinetics of trypsin inhibitors during high temperature-short time processing of soymilk, 265
hydrolysis of milk fat by lipase in solvent-free phospholipid reverse micellar media, 33
hydrolysis of soybean proteins by vortex flow filtration membrane reactor with Aspergillus oryzae proteases, 928
inactivation of E coli by CO_2 under pressure, 829
lactic acid fermentation of saccharified solution from rice flour, 627
lipid oxidation in turkey affected by, 726
macroglobulin inhibition of proteases in fish muscle, 357
microbial transglutaminase estimation in surimi-based products by ELISA, 81
model system for aseptic processing of particulate foods using peroxidase, 171
of defatted peanuts, 112
optimal conditions for effective use of acid urease in wine, 548
optimization and scale-up of synthesis of structured lipids using RSM, 137
pressure induced inactivation of, 308
protease inactivation in fish muscle by high moisture twin-screw extrusion, 1219
protease-induced aggregation and gelation of whey proteins, 911
proteinase in whiting surimi wash water: identification and characterization, 1165
proteins as potential endpoint temperature indicators for ground beef patties, 5

purification and characterization of β-amylase from Bacillus polymyxa, 230
relative action of milk-clotting on bovine casein, 1136
tomato product quality from transgenic fruits with reduced pectin methylesterase, 85
total and thermostable pectinesterases in citrus juices, 379
transglutaminase from Streptoverticillium ladakanum and application to minced fish product, 1234
whey protein concentrate as proteinase inhibitor in whiting surimi, 367
Escherichia coli
inactivation by CO_2 under pressure, 829
in lab media affected by phenolic antioxidants, 1017
ethanol
acid removal from sunflower pectin gel through washing, 192
ethyl carbamate
acid urease: reduction in sherry under simulated baking conditions, 304
eucalyptus
flavor and free amino acid composition of honeys, 683
evaporation
flavor losses in orange juice during, 540
extinction point
storage of spinach under low O_2 atmosphere above the, 398
extract
natural antioxidant from fenugreek for ground beef, 516
extraction
dealcoholization of wine with solid CO_2, 970
emulsifying properties of low-fat, low-cholesterol egg yolk prepared by supercritical CO_2, 19
glycosylated flavor precursor by microwaves from grape juice and grapes, 557
of anthocyanin pigments from sunflower hulls, 600
of phospholipid mixtures by supercritical CO_2 and cosolvents, 1230
of protein in turkey breast and thigh muscle with varying NaCl solutions affected by Ca, Mg, and $ZnCl_2$, 1149
of proteins from whiting mince at various washing conditions, 432
optimization of hexametaphosphate-assisted of flaxseed proteins using RSM, 604
optimizing water washing process for sunflower heads before pectin, 608
solid phase for cheese volatile compound analysis, 1118
supercritical CO_2 efficiency for carotenes from carrots by RSM, 757
techniques improve coconut protein concentrate functionality, 753
extruder
physical and molecular properties of re-extruded starches as affected by screw configuration, 596
starch-stearic acid complex development within single and twin screw, 778
extrusion
physical and molecular properties of starches as affected by extruder screw configuration, 596
properties of potato and chicken, 783
protease inactivation in fish muscle by high moisture twin-screw, 1219
reverse screw elements and feed composition effects during twin-screw of rice flour and fish muscle blends, 590
volatiles retention as influenced by method of addition during cooking, 985

F

fat
adsorption and desorption of cholesterol in continuous supercritical fluid processing of milk, 817
composition and structure of globule surface layers in recombined milk, 28
connective tissue/acidic phosphate preblend effects on frankfurters, 459
emulsifying properties of low-cholesterol egg yolk prepared by supercritical CO_2 extraction, 19
flow properties of encapsulated milk powders as affected by flow agent, 1211
ground beef from desinewed shanks with reincorporation of processed sinew, 1285
hydrolysis of milk by lipase in solvent-free phospholipid reverse micellar media, 33
lecithin improves texture of cheeses, 639
margarine spreads as affected by aqueous phase hydrocolloids, 1073
mimetics in cheddar cheese, 1267
monitoring proteolysis during ripening of cheddar cheeses by HPLC, 295
morphology and texture of bologna sausage related to content of, 652
optimizing peanut spread containing sucrose polyester, 1227
oxidative stability of anhydrous milk microencapsulated in whey proteins, 39
phosphate and modified beef connective tissue effects on high water-added frankfurters, 1006
physical and sensory properties of milk chocolate formulated with anhydrous milk fractions, 1068
physical properties of 20% milk-reformulated creams from cholesterol-reduced butteroil, 375
precooked reduced-beef patties chemical and sensory quality as affected by Na ascorbate, lactate and phosphate, 1052
salmon content estimated by NIR transmittance spectroscopy, 74
viscoelastic properties of cheddar cheeses, 821
fenugreek
natural antioxidant extract for ground beef, 516
fermentation
accelerated process for the manufacture of fish sauce using histidine, 220
assuring microbial and textural stability of cucumbers by pH adjustment and Na benzoate addition, 832
bacterial proteinase reduces maturation time of sausages, 1024
cowpea flour vitamins and trypsin inhibitor affected by *Rhizopus microsporus*, 1039
determining lactococcal agglutination by ELISA, 1035
of Worcestershire sauce by trickle bed bioreactor using comb-shaped ceramic carriers, 223
saccharified solution from rice flour, 627
fiber
improved acid, flavor and volatile compound production in soymilk yogurt-like product, 331
films
application of laminated edible to potato chip packaging, 766
calcium alginate: thermal properties and permeability to sorbate and ascorbate, 337
corn zein packaging materials for cooked turkey, 415
crystallization and drying in thin sucrose during panning, 978
determination of sorbic acid diffusivity in edible wheat gluten and lipid based, 116
fatty acid distribution and effect on O_2 permeability in laminated edible, 401
functional properties of myofibrillar protein-based biopackaging as affected by thickness, 580
mechanical and barrier properties of edible chitosan as affected by composition and storage, 953
mechanical and barrier properties of egg albumen, 585
mechanical strength changes due to ultrasound process, 824
permeability properties of fruit puree edible, 88
filtration
hydrolysis of soybean proteins by membrane reactor with Aspergillus oryzae proteases, 928
immunoglobulin separation from egg yolk, 510
finite element modeling
of heat transfer in meat patties during single-sided pan-frying, 796
firmness
of cream cheese containing WPC, 840
of strawberry as affected by irradiation, 844
fish
detection of parasites by supercondiucting quantum interference device magnetometry, 865
flavor
fade in peanuts related to pyrazines and aldehydes, 469
glycosylated precursor extraction by microwaves from grape juice and grapes, 557
improved compound production in high protein and fiber soymilk yogurt-like product, 331
inhibition of lipid oxidation in meats by inorganic phosphate and ascorbate salts, 1062
losses in orange juice during ultrafiltration and evaporation, 540
odorants contributing to warmed-over (WOF) of refrigerated cooked beef, 1271
of "Horchata De Chufas", 856
of lavender and eucalyptus honeys, 683
production of microporous sugars for adsorption of volatile, 749
properties of sinigrin hydrolysis products in fresh cabbage, 101
water blanching effects on headspace volatiles and sensory attributes of carrots, 1191
flaxseed
optimization of hexametaphosphate-assisted extraction of proteins using RSM, 604
flour
aroma characteristics of corn germ protein, 258
cowpea vitamins and trypsin inhibitor affected by treatment and fermentation with *Rhizopus microsporus*, 1039
effects on functionality of wheat doughs, 299
lactic acid fermentation of saccharified solution from rice, 627
microstructure changes in wheat tortillas during baking, 995
quality of beef patties supplemented with wheat germ protein, 418
reverse screw elements and feed composition effects during twin-screw extrusion of rice and fish muscle blends, 590
flow
characteristics of viscous, non-newtonian fluids in holding tubes of HTST pasteurizers, 573
hydrolysis of soybean proteins by filtration membrane reactor with Aspergillus oryzae proteases, 928

injection: measurement of hypoxanthine in fish using, 736
properties of cream cheese containing WPC, 840
properties of encapsulated milkfat powders as affected by agent, 1211
residence time distribution of suspended particle in vertical tubular, 982
fluid
flow characteristics of viscous, non-newtonian in holding tubes of HTST pasteurizers, 573
fluorescence
analysis of aldehyde-bisulfites in beer by HPLC detection, 105
sugar and cyclitol determination in vegetables by HPLC using postcolumn derivatization, 1186
foaming
of whey protein as affected by lipid composition, 275
properties of biopolymers from cross-linking whey protein isolate and soybean 11S globulin, 1129
folate
HPLC determination in liver, 524
food additives
partial replacement of egg white proteins with whey proteins in Angel food cakes, 1085
food science
statistical aspects of kinetic modeling for problems, 477
foodservice
guidelines for preparation and review of papers reporting research data, 263
laboratory and field consumer evaluation relationships for menu items processed in retortable trays for quantity, 1303
fortification
calcium in rice, 195
frankfurters
connective tissue/acidic phosphate preblend effects on reduced fat, 459
phosphate and modified beef connective tissue effects on reduced fat, high water-added, 1006
with lean finely textured tissue affected by ingredients, 1275
freeze-drying
membrane packaging system to permit safe hydration of contents with impure water, 577
freezing
dynamics of solidification in corn starch-water mixtures: effect of variations in rate on product homogeneity, 760
immersion: phase change and mass transfer in model foods, 127
rate effects on color and sensory characteristics of pineapple, 154
fructose
kinetics of ice recrystallization in aqueous solutions, 741
recrystallization in aqueous solutions as affected by locust bean gum, 746
sensory effects in reduced calorie syrup model, 245
fruit
gloss properties and surface morphology of, 973
mathematical model for perforation effect on oxygen and water vapor dynamics in MAP, 956
optimizing acceptability of low sugar peach nectar using aspartame and guar gum, 852
permeability properties of puree edible films, 88
tomato product quality from transgenic with reduced pectin methylesterase, 85
frying
finite element modeling of heat transfer in meat patties during single-sided pan-, 796

G

garlic
isolation and characterization of bacteria resistant to antimicrobial activity of, 226
relationship between edible coatings and skin, 769
gas
mathematical modeling of effects on visual quality changes of endive, 613
permeation: mechanical and barrier properties of edible chitosan films as affected by composition and storage, 953
gelatin
model for water uptake and hydration rate of food powders by sorption and Baumann methods, 407
gelatinization
thermal transitions in wheat starch at different moisture contents by dynamic mechanical analysis, 932
gelation
disulfide bond in lactalbumin influences lactalbumin-ovalbumin mixed, 281
functional protein components in lean tissue from beef and pork, 1155
ionic strength effects on myofibrils and myosin from rabbit, 1143
kinetics of heat coagulation of concentrated milk proteins at high sucrose contents, 1207
linear heating rate affects of Alaska pollock and Pacific whiting surimi, 149
of beef heart surimi as affected by antioxidants, 707
of calcium-reduced and lipid-reduced whey protein concentrates affected by total and ionic mineral concentrations, 899
of myofibrillar proteins and myosin from fast and slow twitch rabbit muscle, 1138
of ovalbumin affected by fatty acid salts, 906
of proteins from muscle of threadfin bream under mild acidic conditions, 362
of whey proteins induced by protease, 911
viscous sol and gel formation from process whey protein below 25°C, 500
gels
acid removal from sunflower pectin through ethanol washing, 192
disulfide bond in lactalbumin influences heat-induced gelation of lactalbumin-ovalbumin mixed, 281
frankfurters with lean finely textured tissue affected by ingredients, 1275
rheological, thermal and mocrostructural properties of whey protein-cassava starch, 962
viscoelastic behavior of whey protein isolates at the sol transition point, 65
viscoelastic characterization of surimi: effects of setting and starch, 881
viscoelastic properties of heat-set whey protein stabilized emulsion, 811
viscous formation from process whey protein below 25C, 500
geometry
microwave heating uniformity of ready meals affected by, 620
glass
physical aging of maltose, 870
glass transition
explanation for effect of polyhydroxy compounds on protein denaturation in dehydrated solids, 372
state diagram of baked cracker and relationship to gluten, 803
temperatures determined using temperature-cycling DSC, 807
thermomechanical changes during reheating pizza shells as related to heating, 990
globule
composition and structure of fat surface layers in recombined milk, 28
globulin
properties of biopolymers from cross-linking whey protein isolate and soybean, 1129
gloss
nondestructive measurement of peel to determine tomato fruit ripening and chilling injury, 383
properties of fruits, 973
glucan, β-D
adsorption isotherm and effect of gum blends on viscosity and microstructure of oat gum, 121
glucose
stability of trehalose, sucrose and glucose to nonenzymatic browning, 679
glucosidase
activity in juice-processing enzymes based on anthocyanin analysis, 544
glucosides
liminoids in orange molasses, 560
glutathione peroxidase
activity during storage of fish muscle, 734
lipid oxidation in turkey affected by, 726
gluten
determination of sorbic acid diffusivity in edible wheat and lipid based films, 116
glass transition state diagram of baked cracker and relationship to, 803
glycerol
monostearate: oil-in-water emulsions stabilized by Na caseinate or whey protein isolate influenced by, 916
solubilization kinetics of emulsion droplets in micellar solution, 1114
glycerolysis
mono-and diglycerides prepared by from a butterfat fraction, 44
glycosylation
flavor precursor extraction by microwaves from grape juice and grapes, 557
goat
SDS-PAGE of proteins in milk cheeses ripened under different conditions, 490
grapes
glycosylated flavor precursor extraction by microwaves from juice, 557
moving boundary model for simulating moisture movement in, 157
pectic enzyme treatment effect on white musts and wines composition, 553
stability and color of unreported wine anthocyanin-derived pigments, 938
green
degradation kinetics of color in peas by colorimetry and HPLC, 924
guar
optimizing acceptability of high fruit-low sugar peach nectar using gum, 852
guidelines
for preparation and review of papers reporting foodservice research data, 263

gum
adsorption isotherm and effect of blends on viscosity and microstructure of oat, 121
dual-attribute time-intensity measurement of sweetness and peppermint perception of chewing, 636
optimizing acceptability of high fruit-low sugar peach nectar using guar, 852
recrystallization in aqueous solutions as affected by locust bean, 746

H

halide
oxidative stability of cooked comminuted lean pork affected by alkali and alkali-earth, 1160
ham
cooking temperature of turkey affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
Parma: red pigment and bacterial influence on its formation, 1021
harvesting
linear regression, neural network and induction analysis fo determine effects on surimi quality, 876
haze
development in aerobically or anaerobically produced apple juices, 92
headspace
diacetyl affected by stabilizers and emulsifiers in model dairy system, 921
water blanching effects on volatiles and sensory attributes of carrots, 1191
heart
gelation of beef surimi as affected by antioxidants, 707
heat transfer
finite element modeling in meat patties during single-sided pan-frying, 796
heating
ACC oxidase in papaya sections after, 1182
calcium alginate films: thermal properties and permeability to sorbate and ascorbate, 337
cholesterol oxidation in egg yolk powder during as affected by dietary oils and tocopherol, 721
disulfide bond in lactalbumin influences gelation of lactalbumin-ovalbumin mixed, 281
finite element modeling of heat transfer in meat patties during single-sided pan-frying, 796
functional properties of hydrolysates from proteolysis of whey protein isolate, 270
gelation of myofibrillar proteins and myosin from fast and slow twitch rabbit muscle, 1138
immersion chilling and freezing: phase change and mass transfer in model foods, 127
inactivation kinetics of trypsin inhibitors during high temperature-short time processing of soymilk, 265
ionic strength effects on gelation of myofibrils and myosin from rabbit, 1143
kinetics of coagulation of concentrated milk proteins at high sucrose contents, 1207
linear rate affects gelation of Alaska pollock and Pacific whiting surimi, 149
microwave distributions in slabs, spheres and cylinders with relation to food processing, 1105
microwave uniformity of ready meals affected by placement, composition, and geometry, 620
stability of tocopherol, thiamin, riboflavin and retinol in pork muscle and liver during, 1048
temperature profile for optimum quality during heating of foods in retortable pouches, 673
thermomechanical changes during reheating pizza shells as related to method, 990
total process lethality as related to catalase activity in chicken breast, 213
viscoelastic behavior of whey protein isolates at the sol-gel transition point, 65
viscoelastic properties of whey protein stabilized emulsion gels with added lecithin, 811
hepatopancreas
anionic trypsins from crayfish: effects on protein degradation of tail meat, 78
hexametaphosphate
optimization of -assisted extraction of flaxseed proteins using RSM, 604
histamine
amperometric biosensor using diamine oxidase, 1012
histidine
accelerated fermentation process for the manufacture of fish sauce using, 220
holding tubes
flow characteristics of viscous, non-newtonian fluids in HTST pasteurizers, 573
homogeneity
dynamics of solidification in corn starch-water mixtures: effect of variations in freezing rate on product, 760
honey
flavor and free amino acid composition of lavender and eucalyptus, 683
Horchata De Chufas
flavor and stability of, 856
humidity
packaging of mushroom, 391
peanut and walnut rancidity: effects of, 465
hydration
membrane packaging system to permit safe of freeze-dried contents with impure water, 577
model for water uptake and rate of food powders by sorption and Baumann methods, 407
hydrocarbon
solubilization kinetics of emulsion droplets in micellar solution, 1114
hydrocolloids
low-fat margarine spreads as affected by aqueous phase, 1073
hydrolysates
functional properties from proteolysis of whey protein isolate, 270
properties of veal bone, 712
hydrolysis
occurrence and flavor properties of sinigrin products in fresh cabbage, 101
of milk fat by lipase in solvent-free phospholipid reverse micellar media, 33
of soybean proteins by vortex flow filtration membrane reactor with *Aspergillus oryzae* proteases, 928
hydroxypropyl methyl cellulose (HPMC)
sensory effects in reduced calorie syrup model, 245
hypothesis paper
microwave heating distributions in slabs, spheres and cylinders with relation to food processing, 1105
solubilization kinetics of triacyl glycerol and hydrocarbon emulsion droplets in micellar solution, 1114
hypoxanthine
measurement in fish using direct measurement probe and chemiluminescence flow injection analysis, 736

I

ice
kinetics of recrystallization in aqueous fructose solutions, 741
identification
of mitochondrial DNA for snail meat species, 1
image processing
beef marbling and color score determination by, 145
immersion
chilling and freezing: phase change and mass transfer in model foods, 127
immunoglobulin
G: cooking temperature of turkey ham affects as determined by ELISA, 209
pasteurization efficiency of HTST system for human milk, 569
separation from egg yolk: a serial filtration system, 510
impurity
lactose solubility and crystal growth as affected by mineral, 180
inactivation
kinetics of trypsin inhibitors during high temperature-short time processing of soymilk, 265
of food enzymes induced by pressure, 308
induction analysis
to determine harvesting and processing effects on surimi quality, 876
infant formula
HPLC for cyst(e)ine and methionine in, 1132
information
affects consumer assessment of sweet and bitter solutions, 1080
infrared
nondestructive determination of soluble solids in tomatoes using spectroscopy, 695
ingredients
frankfurters with lean finely textured tissue affected by, 1275
partitioning of printing ink solvents with air before and after baking, 185
inhibition
of browning of head lettuce, 314
injury
nondestructive measurement of peel gloss and roughness to determine tomato fruit ripening and chilling, 383
ink
partitioning of printing solvents between cookie ingredients and air before and after baking, 185
ionic strength
effects on heat-induced gelation of myofibrils and myosin from rabbit, 1143

irradiation
accelerated postmortem aging of beef utilizing, 133
chemical changes in tilapia and mackerel, 729
color and oxidative rancidity of pork chops, 1000
physicochemical and sensory qualities of pork affected by phosphate, ascorbate or sorbate dipping prior to, 1281
sensory analysis and consumer acceptance of pork chops, 1261
sensory and microbial quality of crab meat products, 1239
strawberry texture and pectin content as affected by, 844
isoelectric focusing
identification of sturgeon sources of caviar, 533
isotherms
adsorption and effect of gum blends on viscosity and microstructure of oat gum, 121
of canola meals, and applications to packaging, 204

J

jam
sugar composition effects on texture of peach, 942
juice
flavor losses in orange during ultrafiltration and evaporation, 540
glucosidase activity in processing enzymes based on anthocyanin analysis, 544
glycosylated flavor precursor extraction by microwaves from grape, 557
haze development in aerobically or anaerobically produced apple, 92
pulsed ultra high pressure treatments for pasteurization of pineapple, 388
total and thermostable pectinesterases in citrus, 379

K

kimchi
characterization and food application of an amperometric needle-type lactate sensor, 286
kinetics
of degradation of green color and chlorophylls in peas by colorimetry and HPLC, 924
of heat coagulation of concentrated milk proteins at high sucrose contents, 1207
of ice recrystallization in aqueous fructose solutions, 741
of pigment oxidation in beef from steers supplemented with vitamin E, 884
of thermal softening of legumes during cooking, 167
of trypsin inhibitor inactivation during high temperature-short time processing of soymilk, 265
solubilization of triacyl glycerol and hydrocarbon emulsion droplets in micellar solution, 1114
statistical aspects of modeling for food science problems, 477
UHT-sterilized peanut beverages: physicochemical changes during storage and shelf-life prediction modeling, 198

L

lactalbumin
disulfide bond influences heat-induced gelation of ovalbumin mixed gels, 281
lactate
characterization and food application of an amperometric needle-type sensor, 286
dehydrogenase (LDH): cooking temperature of turkey ham affects as determined by ELISA, 209
precooked reduced-fat beef patties chemical and sensory quality as affected by, 1052
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na, 241
Lactobacillus
biogenic amines in dry sausages affected by starter culture and contaminant amine-positive, 1243
Lactococcus
determining agglutination by ELISA, 1035
lactoglobulin
functional and structural properties affected by high pressure treatment, 1123
improvement of alginic acid by conjugating with, 1171
relation of aggregation to bulk macromolecular concentration, 69
lactose
solubility and crystal growth as affected by mineral impurities, 180
lamb
methods of antibiotic applications as related to microbial quality by PCA and bioluminescence, 348
lavender
flavor and free amino acid composition of honeys, 683
lecithin
improves texture of reduced fat cheeses, 639
viscoelastic properties of heat-set whey protein stabilized emulsion gels with added, 811
legumes
kinetics of thermal softening during cooking, 167
lethality
as related to catalase activity in chicken breast, 213
lettuce
inhibition of browning in, 314
liminoid
glucosides in orange molasses, 560
linear regression
to determine harvesting and processing effects on surimi quality, 876
lipase
hydrolysis of milk fat in solvent-free phospholipid reverse micellar media, 33
lipid
cholesterol oxidation in egg yolk powder during storage and heating as affected by dietary oils and tocopherol, 721
determination of sorbic acid diffusivity in edible wheat gluten and -based films, 116
emulsifying properties of -reduced whey protein concentrates, 54
foaming and emulsifying properties of whey protein as affected by, 275
gelation of reduced whey protein concentrates affected by mineral concentrations, 899
inhibition of oxidation in meats by inorganic phosphate and ascorbate salts, 1062
optimization and scale-up of enzymatic synthesis using RSM, 137
oxidation determination in butter and dairy spreads by HPLC, 486
oxidation in turkey affected by antioxidant enzymes, 726
oxidation potential of beef, chicken and pork, 8
oxidative stability of cooked comminuted lean pork affected by alkali and alkali-earth halides, 1160
liver
HPLC determination of folate in, 524
stability of tocopherol, thiamin, riboflavin and retinol in pork during heating affected by dietary supplementation, 1048

M

mackerel
chemical changes after irradiation and post-irradiation storage in, 729
quality of fillets during modified atmosphere storage, 646
macroglobulin
inhibition of proteases in fish muscle, 357
macromolecule
relation of lactoglobulin-Na polypectate aggregation to bulk concentration, 69
magnesium chloride
protein extractability of turkey breast and thigh muscle with varying NaCl solutions affected by, 1149
magnetometry
detection of parasites in fish by quantum interference device, 865
maltose
aging of glasses, 870
mango
mathematical model for perforation effect on oxygen and water vapor dynamics in MAP, 956
marbling
beef determination by image processing, 145
margarine
low-fat spreads as affected by aqueous phase hydrocolloids, 1073
mass transfer
immersion chilling and freezing: in model foods, 127
mathematics
model for perforation effect on oxygen and water vapor dynamics in MAP, 956
modeling of temperature and gas composition effects on visual quality changes of endive, 613
maturation
bacterial proteinase reduces time of dry fermented sausages, 1024
meat
finite element modeling of heat transfer in patties during single-sided pan-frying, 796
inhibition of lipid oxidation by inorganic phosphate and ascorbate salts, 1062
mechanics
milk protein-based edible film strength changes due to ultrasound process, 824
of edible chitosan films as affected by composition and storage, 953
properties of egg albumen films, 585
membrane
packaging system to permit safe hydration of freeze-dried contents with impure water, 577
reactor: hydrolysis of soybean proteins with *Aspergillus oryzae* proteases, 928
techniques improve coconut protein concentrate functionality, 753
methionine
HPLC for infant formulas, 1132

methods/methodology
accelerated fermentation process for the manufacture of fish sauce using histidine, 220
accelerated postmortem aging of beef utilizing electron-beam irradiation and MAP, 133
acid removal from sunflower pectin gel through ethanol washing, 192
amperometric biosensor for histamine, putrescine and cadaverine using diamine oxidase, 1012
analysis of aldehyde-bisulfites in beer by HPLC-fluorescence detection with post-column derivatization, 105
aqueous extraction and membrane techniques improve coconut protein concentrate functionality, 753
beef marbling and color score determination by image processing, 145
characterization and food application of an amperometric needle-type lactate sensor, 286
comparison of brown pigments in food by microbial decolorization, 669
concentration of vinegar by electrodialysis, 1223
continuous fermentation of Worcestershire sauce by trickle bed bioreactor using comb-shaped ceramic carriers, 223
continuous spectrophotometric for determining monophenolase and diphenolase actvities of pear polyphenoloxidase, 1177
control of enzyme activity in fish muscle by inhibitors and hydrostatic pressure using RSM, 350
cooking temperature of turkey ham affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
dealcoholization of wine by extraction with solid CO_2, 970
degradation kinetics of green color and chlorophylls in peas by colorimetry and HPLC, 924
determination of sorbic acid diffusivity in edible wheat gluten and lipid based films, 116
determining lactococcal agglutination by ELISA, 1035
dual-attribute time-intensity measurement of sweetness and peppermint perception of chewing gum, 636
electronic sensing of aromatic volatiles for quality sorting of blueberries, 967
emulsifying properties of low-fat, low-cholesterol egg yolk prepared by supercritical CO_2 extraction, 19
extraction of anthocyanin pigments from sunflower hulls, 600
extraction of phospholipid mixtures by supercritical CO_2 and cosolvents, 1230
glass transition temperatures determined using temperature-cycling differential DSC, 807
glycosylated flavor precursor extraction by microwaves from grape juice and grapes, 557
HPLC determination of folate in liver, 524
HPLC for cyst(e)ine and methionine in infant formulas, 1132
hydrolysis of milk fat by lipase in solvent-free phospholipid reverse micellar media, 33
hydrolysis of soybean proteins by vortex flow filtration membrane reactor with *Aspergillus oryzae* proteases, 928
immunoglobulin separation from egg yolk: a serial filtration system, 510
improvement of coffee aroma by removal of pungent volatiles using A-type zeolite, 473
linear regression, neural network and induction analysis to determine harvesting and processing effects on surimi quality, 876
lipid oxidation determination in butter and dairy spreads by HPLC, 486
measurement of hypoxanthine in fish using direct measurement probe and chemiluminescence flow injection analysis, 736
membrane packaging system to permit safe hydration of freeze-dried contents with impure water, 577
microbial transglutaminase estimation in enzyme-treated surimi-based products by ELISA, 81
mobile phases in reverse-phase HPLC for determination of bitter peptides in cheese, 291
model for water uptake and hydration rate of food powders by sorption and Baumann, 407
model system for aseptic processing of particulate foods using peroxidase, 171
monitoring proteolysis during ripening of full fat and low fat cheddar cheeses by HPLC, 295
nondestructive determination of soluble solids in tomatoes using NIR spectroscopy, 695
nondestructive measurement of peel gloss and roughness to determine tomato fruit ripening and chilling injury, 383
of antibiotic applications related to microbial quality of lamb by PCA and bioluminescence, 348
optimization and scale-up of enzymatic synthesis of structured lipids using RSM, 137
optimization of blanching for crispness of banana chips using RSM, 165
optimization of hexametaphosphate-assisted extraction of flaxseed proteins using RSM, 604
optimization of sucrose polyester synthesis using RSM, 97
PCR-RFLP analysis of mitochondrial DNA for identification of snail meat species, 1
production of microporous sugars for adsorption of volatile flavors, 749
protein extractability of turkey breast and thigh muscle with varying NaCl solutions affected by Ca, Mg, and $ZnCl_2$, 1149
proteinase in whiting surimi wash water: identification and characterization, 1165
proteins as potential endpoint temperature indicators for ground beef patties, 5
reduction of drying time for pepperoni by vacuum drying, 142
salmon average fat content estimated by NIR transmittance spectroscopy, 74
SDS-PAGE and IEF identification of sturgeon sources of caviar, 533
SDS-PAGE of proteins in goat milk cheeses ripened under different conditions, 490
separation of anthocyanin pigments in wine by low pressure column chromatography, 109
solid phase microextraction for cheese volatile compound analysis, 1118
sugar and cyclitol determination in vegetables by HPLC using postcolumn fluroescent derivatization, 1186
supercritical CO_2 extraction efficiency for carotenes from carrots by RSM, 757
thermal transitions in gelatinized wheat starch at different moisture contents by dynamic mechanical analysis, 932
thermomechanical changes during reheating pizza shells as related to heating, 990
to determine partition coefficient of organics in water/polystyrene system, 947
volatiles retention as influenced by addition during extrusion cooking, 985
methylesterase
tomato product quality from transgenic fruits with reduced pectin, 85
micelle
hydrolysis of milk fat by lipase in solvent-free phospholipid reverse media, 33
solubilization kinetics of triacyl glycerol and hydrocarbon emulsion droplets in, 1114
transition state in casein between pH 5.5 and 5.0, 59
microbiology
acid urease: reduction of ethyl carbamate formation in sherry under simulated baking conditions, 304
aroma compounds in wine influenced by apiculate yeasts, 1247
assuring stability of cucumbers by pH adjustment and Na benzoate addition, 832
attachment of Salmonella on modified poultry skin surface, 442
attachment of *Salmonella typhimurium* to poultry skin as related to cell viability, 439
bacterial proteinase reduces maturation time of dry fermented sausages, 1024
bactericidal activity of aqueous chlorine and ClO_2 solutions in fish model system, 1030
biogenic amines in dry sausages affected by starter culture and contaminant amine-positive lactobacillus, 1243
causes of decay of fresh-cut celery, 444
color and oxidative rancidity of irradiated pork chops, 1000
comparison of brown pigments in food by decolorization, 669
control of *Bacillus cereus* and spoilage microflora in sous vide chicken, 217
cowpea flour vitamins and trypsin inhibitor affected by treatment and fermentation with *Rhizopus microsporus*, 1039
determining lactococcal agglutination by ELISA, 1035
E coli in lab media affected by phenolic antioxidants, 1017
hydrolysis of soybean proteins by vortex flow filtration membrane reactor with *Aspergillus oryzae* proteases, 928
inactivation of *E coli* by CO_2 under pressure, 829
inoculum sources for decay of fresh-cut celery, 449
isolation and characterization of bacteria resistant to antimicrobial activity of garlic, 226
lactic acid fermentation of saccharified solution from rice flour, 627
methods of antibiotic applications as related to quality of lamb by PCA and bioluminescence, 348
purification and characterization of β-amylase from *Bacillus polymyxa*, 230
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
quality of irradiated crab meat products, 1239
red pigment of parma ham and bacterial influence on its formation, 1021
riboflavin affects anthocyanin synthesis in nitrogen culture using strawberry suspended cells, 698
total process lethality as related to catalase activity in chicken breast, 213
toxin development by *Clostridium botulinum* in MAP tilapia fillets during storage, 632
transglutaminase estimation in enzyme-treated surimi-based products by ELISA, 81
transglutaminase from *Streptoverticillium ladakanum* and application to minced fish product, 1234
microemulsion
edible coatings from candelilla wax, 562
microencapsulation
oxidative stability of anhydrous milkfat in whey proteins, 39
microextraction
solid phase for cheese volatile compound analysis, 1118

microscopy
of reformulated creams from reduced-cholesterol butteroil, 48
microstructure
adsorption isotherm and effect of gum blends on oat gum, 121
changes in wheat flour tortillas during baking, 995
micellar transition state in casein between pH 5.5 and 5.0, 59
of organic acid-treated beef strip loins, 1058
of whey protein-cassava starch gels, 962
microwave
cake baking in conventional, impingement and hybrid ovens, 188
glycosylated flavor precursor extraction from grape juice and grapes, 557
heating distributions in slabs, spheres and cylinders with relation to food processing, 1105
heating uniformity of ready meals affected by placement, composition, and geometry, 620
thermomechanical changes during reheating pizza shells as related to heating, 990
milk
adsorption and desorption of cholesterol in continuous supercritical fluid processing of fat, 817
composition and structure of fat globule surface layers in recombined, 28
flow properties of encapsulated fat powders as affected by flow agent, 1211
hydrolysis of fat by lipase in solvent-free phospholipid reverse micellar media, 33
kinetics of heat coagulation of concentrated proteins at high sucrose contents, 1207
micellar transition state in casein between pH 5.5 and 5.0, 59
modification of fatty acids by feeding Ca-protected high oleic sunflower oil, 24
modifications in disulfide reactivity induced by pasteurization conditions, 495
oxidative stability of anhydrous fat microencapsulated in whey proteins, 39
pasteurization efficiency of HTST system for human, 569
physical and sensory properties of chocolate formulated with anhydrous fat fractions, 1068
physical properties of 20% fat reformulated creams from cholesterol-reduced butteroil, 375
protein-based edible film mechanical strength changes due to ultrasound process, 824
proteins affect yield and sensory quality of cooked sausage, 660
relative action of -clotting enzymes on bovine casein, 1136
SDS-PAGE of proteins in goat cheeses ripened under different conditions, 490
mimetics
in low fat cheddar cheese, 1267
mineral
gelation of Ca- and lipid-reduced whey protein concentrates affected by concentrations of, 899
lactose solubility and crystal growth as affected by impurities, 180
mitochondria
of DNA for identification of snail meat species, 1
mobile phase
in reverse-phase HPLC for determination of bitter peptides in cheese, 291
models/modeling
bactericidal activity of aqueous chlorine and ClO_2 solutions in fish, 1030
energy value of resistant starch, 453
finite element modeling of heat transfer in meat patties during single-sided pan-frying, 796
for aseptic processing of particulate foods using peroxidase, 171
for perforation effect on oxygen and water vapor dynamics in MAP, 956
for water uptake and hydration rate of food powders by sorption and Baumann methods, 407
headspace diacetyl affected by stabilizers and emulsifiers in dairy system, 921
immersion chilling and freezing: phase change and mass transfer in foods, 127
mathematics of temperature and gas composition effects on visual quality changes of endive, 613
microwave heating distributions in slabs, spheres and cylinders with relation to food processing, 1105
moving boundary for simulating moisture movement in grapes, 157
prediction of shelf life of minimally processed endive, 1094
stability of trehalose, sucrose and glucose to nonenzymatic browning, 679
statistical aspects of kinetics for food science problems, 477
UHT-sterilized peanut beverages: kinetics of physicochemical changes during storage and shelf-life prediction, 198
xanthan, HPMC and high fructose corn syrup sensory effects in reduced calorie syrup, 245
modified atmosphere packaging (MAP)
accelerated postmortem aging of beef utilizing, 133
effects on pigmentation of pomegranate seeds, 161
mathematical model for perforation effect on oxygen and water vapor dynamics in, 956
quality of mackerel fillets during storage, 646
toxin development by *C botulinum* in tilapia fillets during storage, 632
moisture
glass transition state diagram of baked cracker and relationship to gluten, 803
moving boundary model for simulating movement in grapes, 157
protease inactivation in fish muscle by twin-screw extrusion, 1219
sorption isotherms of canola meals, and applications to packaging, 204
thermal transitions in gelatinized wheat starch at different contents of, 932
molasses
liminoid glucosides in orange, 560
molecular properties
of re-extruded starches as affected by extruder screw configuration, 596
monoglyceride
prepared by chemical glycerolysis from a butterfat fraction, 44
monophenolase
continuous spectrophotometric method for determining actvities of pear polyphenoloxidase, 1177
morphology
of bologna sausage related to content of fat, starch and egg white, 652
of crystalline amylose-fatty acid complexes, 1196
moving boundary
model for simulating moisture movement in grapes, 157
mozzarella
rheological properties of cheese during refrigerated storage, 566
MRNL (mechanically recovered neck lean)
improves color stability of ground beef patties, 656
muscle
autofluorescence spectra as related to tensile properties for perimysium from bovine masseter, 342
biogenic polyamines affect activity of aminopeptidase B and alanyl aminopeptidase from porcine skeletal, 13
control of enzyme activity in fish by inhibitors and hydrostatic pressure using RSM, 350
functional properties of myofibrillar protein-based biopackaging as affected by film thickness, 580
gelation of proteins from threadfin bream under mild acidic conditions, 362
glutathione peroxidase activity during storage of fish, 734
heat-induced gelation of myofibrillar proteins and myosin from fast and slow twitch rabbit, 1138
ionic strength effects on heat-induced gelation of myofibrils and myosin from rabbit, 1143
macroglobulin inhibition of proteases in fish, 357
microstructure of organic acid-treated beef strip loins, 1058
nutrient composition of deer and boar, 625
protease inactivation in fish by high moisture twin-screw extrusion, 1219
protein extractability of turkey breast and thigh with varying NaCl solutions affected by Ca, Mg, and $ZnCl_2$, 1149
reverse screw elements and feed composition effects during twin-screw extrusion of rice flour and fish blends, 590
stability of tocopherol, thiamin, riboflavin and retinol in pork during heating affected by dietary supplementation, 1048
storage stability of antioxidant-washed myofibrils from chicken, 890
tensile properties of salmon, 527
thawing, refreezing, and frozen storage effects on functionality and sensory attributes of frozen cod, 1289
mushrooms
modified atmosphere and humidity packaging of, 391
must
grape pectic enzyme treatment effect on composition, 553
myofibrils
functional properties of protein-based biopackaging as affected by film thickness, 580
heat-induced gelation from fast and slow twitch rabbit muscle, 1138
ionic strength effects on heat-induced gelation from rabbit, 1143
storage stability of antioxidant-washed chicken, 890
myoglobin
oxidative state affects internal cooked color development in ground beef, 513
myosin
heat-induced gelation from fast and slow twitch rabbit muscle, 1138
ionic strength effects on heat-induced gelation from rabbit, 1143

N

neck
mechanically recovered bone lean improves color stability of ground beef patties, 656
nectar
optimizing acceptability of high fruit-low sugar peach using aspartame and guar gum, 852
neoglycoconjugate
improvement of alginic acid by conjugating with lactoglobulin, 1171

neural network
to determine harvesting and processing effects on surimi quality, 876
nitrogen
riboflavin affects anthocyanin synthesis in culture using strawberry suspended cells, 698
nitrosylmyoglobin
of parma ham and bacterial influence on its formation, 1021
noodle
starch quality related to potato genotypes, 248
nutrient
composition of muscles in deer and boar, 625

O

oat
adsorption isotherm and effect of gum blends on viscosity and microstructure of gum, 121
odorant
contributing to warmed-over flavor (WOF) of refrigerated cooked beef, 1271
off-flavor
in peanuts related to pyrazines and aldehydes, 469
oil
cholesterol oxidation in egg yolk powder during storage and heating as affected by dietary, 721
feeding dietary: effects on internal qualities of eggs during storage, 15
in-water emulsions stabilized by Na caseinate or whey protein isolate influenced by glycerol monostearate, 916
modification of fatty acids in milk by feeding Ca-protected high oleic sunflower, 24
onions
anthocyanin pattern from, 703
optimization
acceptability of high fruit-low sugar peach nectar using aspartame and guar gum, 852
conditions for effective use of acid urease in wine, 548
of blanching for crispness of banana chips using RSM, 165
of enzymatic synthesis of structured lipids using RSM, 137
of hexametaphosphate-assisted extraction of flaxseed proteins using RSM, 604
of low fat peanut spread containing sucrose polyester, 1227
of sucrose polyester synthesis using RSM, 97
water washing process for sunflower heads before pectin extraction, 608
orange
flavor losses in juice during ultrafiltration and evaporation, 540
liminoid glucosides in molasses, 560
organics
methods to determine partition coefficient in water/polystyrene systems, 947
ovalbumin
disulfide bond in lactalbumin influences heat-induced gelation of lactalbumin mixed gels, 281
gelation affected by fatty acid salts, 906
oven
cake baking in conventional, impingement and hybrid, 188
oxidase
in papaya sections after heat treatment, 1182
oxidation
cholesterol in egg yolk powder during storage and heating as affected by dietary oils and tocopherol, 721
determination in butter and dairy spreads by HPLC, 486
enzymatic and autoxidation of defatted peanuts, 112
gelation of beef heart surimi as affected by antioxidants, 707
inhibition of lipid in meats by inorganic phosphate and ascorbate salts, 1062
myoglobin state affects internal cooked color development in ground beef, 513
of irradiated pork chops, 1000
of lipid in turkey affected by antioxidant enzymes, 726
of pigment in beef from steers supplemented with vitamin E, 884
potential of beef, chicken and pork, 8
stability of anhydrous milkfat microencapsulated in whey proteins, 39
stability of cooked comminuted lean pork affected by alkali and alkali-earth halides, 1160
oxygen
affect storage quality of zucchini squash treated with Ca, 317
fatty acid distribution and effect on permeability in laminated edible films, 401
mathematical model for perforation effect on dynamics in MAP, 956
peanut and walnut rancidity: effects of, 465
storage of spinach above the extinction point, 398
whey protein coating effect on uptake of peanuts, 1202

P

packaging
accelerated postmortem aging of beef utilizing modified atmoshpere, 133
application of laminated edible films to potato chip, 766
calcium alginate films: thermal properties and permeability to sorbate and ascorbate, 337
changes in sensory quality of sterile cantaloupe dice stored in controlled atmospheres, 847
corn zein materials for cooked turkey, 415
effects on pigmentation of pomegranate seeds, 161
fatty acid distribution and effect on O_2 permeability in laminated edible films, 401
functional properties of myofibrillar protein-based as affected by film thickness, 580
laboratory and field consumer evaluation relationships for menu items processed in retortable trays for quantity foodservice, 1303
mathematical model for perforation effect on oxygen and water vapor dynamics in MAP, 956
membrane system to permit safe hydration of freeze-dried contents with impure water, 577
modified atmosphere and humidity of mushrooms, 391
moisture sorption isotherms of canola meals, and applications to, 204
partitioning of printing ink solvents between cookie ingredients and air before and after baking, 185
permeability properties of fruit puree edible films, 88
shelf life evaluation of pears in retort pouches, 1297
temperature profile for optimum quality during conduction-heating of foods in retortable pouches, 673
toxin development by *Clostridium botulinum* in tilapia fillets during storage, 632
panning
crystallization and drying in thin sucrose films during, 978
papaya
ACC oxidase in sections after heat treatment, 1182
parasites
detection in fish by superconducting quantum interference device magnetometry, 865
particles
residence time distribution in vertical tubular flow, 982
particulate foods
model system for aseptic processing using peroxidase, 171
partition coefficient
of organics in water/polystyrene systems: methods to determine, 947
partitioning
of printing ink solvents between cookie ingredients and air before and after baking, 185
pasteurization
effect on fatty acid stability in sous vide product containnig seal meat, 520
efficiency of HTST system for human milk, 569
flavor and stabilty of "Horchata De Chufas", 856
flow characteristics of viscous, non-newtonian fluids in holding tubes of HTST, 573
modifications in disulfide reactivity of milk induced by, 495
pulsed ultra high pressure treatments for pineapple juice, 388
UHT, ultra short time surface of meat, 1216
peaches
optimizing acceptability of high fruit-low sugar nectar using aspartame and guar gum, 852
pectolytic enzyme activity during warming storage of, 311
permeability properties of puree edible films, 88
sugar composition effects on texture of jam, 942
peanuts
enzymatic and autoxidation of defatted, 112
flavor-fade and off-flavor related to pyrazines and aldehydes, 469
optimizing low fat spread containing sucrose polyester, 1227
rancidity: effects of O_2 and relative humidity, 465
UHT-sterilized beverages: kinetics of physicochemical changes during storage and shelf-life prediction modeling, 198
whey protein coating effect on O_2 uptake of, 1202
pears
continuous spectrophotometric method for determining monophenolase and diphenolase actvities of polyphenoloxidase, 1177
shelf life evaluation in retort pouches, 1297
peas
degradation kinetics of green color and chlorophylls by colorimetry and HPLC, 924
pectin
acid removal from sunflower gel through ethanol washing, 192
enzyme activity during warming storage of peaches, 311
grape enzyme treatment effect on white musts and wines composition, 553
of strawberry as affected by irradiation, 844
optimizing water washing process for sunflower heads before extraction, 608
tomato product quality from transgenic fruits with reduced methylesterase, 85
pectinesterase
total and thermostable in citrus juices, 379

pectinmethylesterase
activity during warming storage of peaches, 311
peel
nondestructive measurement of gloss and roughness to determine tomato fruit ripening and chilling injury, 383
peppermint
dual-attribute time-intensity measurement of perception of chewing gum, 636
pepperoni
reduction of drying time by vacuum drying, 142
peppers
edible coating effects on postharvest quality of green bell, 176
peptide
mobile phases in reverse-phase HPLC for determination in cheese, 291
taste properties and synergisms of beefy meaty, 837
perforation
mathematical model for effect on oxygen and water vapor dynamics in MAP, 956
perimysium
autofluorescence spectra as related to tensile properties for bovine masseter, 342
permeability
fatty acid distribution and effect on O_2 in laminated edible films, 401
mechanical and barrier properties of egg albumen films, 585
milk protein-based edible film mechanical strength changes due to ultrasound process, 824
of calcium alginate films to sorbate and ascorbate, 337
properties of fruit puree edible films, 88
peroxidase
model system for aseptic processing of particulate foods using, 171
pH
assuring microbial and textural stability of cucumbers by adjustment of, 832
micellar transition state in casein between 5.5 and 5.0, 59
phase change
immersion chilling and freezing: in model foods, 127
phenol
E coli in lab media affected by antioxidants, 1017
phosphate
connective tissue preblend effects on reduced fat frankfurters, 459
effects on reduced fat, high water-added frankfurters, 1006
inhibition of lipid oxidation in meats by salts, 1062
physicochemical and sensory qualities of pork affected by dipping prior to irradiation, 1281
precooked reduced-fat beef patties chemical and sensory quality as affected by, 1052
phospholipid
extraction of mixtures by supercritical CO_2 and cosolvents, 1230
hydrolysis of milk fat by lipase in solvent-free reverse micellar media, 33
pigment
anthocyanin pattern from onions and other Allium spp, 703
characterization of red radish anthocyanins, 322
comparison in foods by microbial decolorization, 669
extraction of anthocyanin from sunflower hulls, 600
kinetics of oxidation in beef from steers supplemented with vitamin E, 884
of parma ham and bacterial influence on its formation, 1021
of water washing process for sunflower heads before pectin extraction, 608
radish anthocyanin extract as natural red colorant for maraschino cherries, 688
riboflavin affects anthocyanin synthesis in nitrogen culture using strawberry suspended cells, 698
separation of anthocyanin in wine by low pressure column chromatography, 109
stability and color of unreported wine anthocyanin-derived, 938
pigmentation
minimal processing and MAP effects on pomegranate seeds, 161
pineapple
freezing rate and frozen storage effects on color and sensory characteristics, 154
pulsed ultra high pressure treatments for pasteurization of juice, 388
pizza
thermomechanical changes during reheating shells as related to heating method, 990
Plate Count Agar
methods of antibiotic applications as related to microbial quality of lamb by, 348
pollock
linear heating rate affects gelation of surimi, 149
polyamines
affect activity of aminopeptidase B and alanyl aminopeptidase from porcine skeletal muscle, 13
polyester
optimization of sucrose synthesis using RSM, 97
polyhydroxy
explanation for effect of compounds on protein denaturation in dehydrated solids, 372
polymerase chain reaction (PCR)
of mitochondrial DNA for identification of snail meat species, 1
polymerization
disulfide-mediated reactions and physical properties of heated WPI-stabilized emulsions, 504
polypectate
relation of aggregation to bulk macromolecular concentration, 69
polyphenoloxidase
continuous spectrophotometric method for determining monophenolase and diphenolase actvities of pear, 1177
polystyrene
methods to determine partition coefficient of organics in, 947
pomegranate
minimal processing and MAP effects on pigmentation of seeds, 161
pork
biogenic polyamines affect activity of aminopeptidase B and alanyl aminopeptidase from skeletal muscle, 13
color and oxidative rancidity of irradiated chops, 1000
composition of surimi from, 717
functional protein components in lean tissue from, 1155
lipid oxidation potential of, 8
oxidative stability of cooked comminuted lean affected by alkali and alkali-earth halides, 1160
physicochemical and sensory qualities affected by phosphate, ascorbate or sorbate dipping prior to irradiation, 1281
process and characteristics for surimi-like material made from, 422
salt, cryoprotectants and preheating temperature effects on, 791
sensory analysis and consumer acceptance of irradiated, 1261
stability of tocopherol, thiamin, riboflavin and retinol in muscle and liver during heating affected by dietary supplementation, 1048
potato
chip: application of laminated edible films to packaging, 766
properties of extruded, 783
starch noodle quality related to genotypes, 248
pouches
shelf life evaluation of pears in retort, 1297
temperature profile for optimum quality during conduction-heating of foods in retortable, 673
powder
flow properties of encapsulated milkfat as affected by flow agent, 1211
model for water uptake and hydration rate of by sorption and Baumann methods, 407
prediction
of shelf life of minimally processed endive, 1094
preheating
effects on surimi from beef or pork, 791
pressure
control of enzyme activity in fish muscle by inhibitors and hydrostatic using RSM, 350
functional and structural properties of lactoglobulin affected by, 1123
inactivation of *E coli* by CO_2, 829
induced inactivation of food enzymes, 308
pulsed ultra high treatments for pasteurization of pineapple, 388
printing
partitioning of ink solvents between cookie ingredients and air before and after baking, 185
probe
measurement of hypoxanthine in fish using direct measurement, 736
processing
adsorption and desorption of cholesterol in milk fat, 817
beef marbling and color score determination by image, 145
chemical composition and color of carrots affected by, 327
effects on composition and sensory quality of mini-peeled carrots, 643
effects on pigmentation of pomegranate seeds, 161
for surimi-like material made from beef or pork, 422
glucosidase activity in juice enzymes based on anthocyanin analysis, 544
heat inactivation kinetics of trypsin inhibitors in soymilk, 265
hydrothermal cooking affects protein efficiency ratio and zinc bioavailability of soymilk based diets in rats, 1043
laboratory and field consumer evaluation relationships for menu items in retortable trays for quantity foodservice, 1303
lethality as related to catalase activity in chicken breast, 213
linear regression, neural network and induction analysis fo determine effects on surimi quality, 876
manufacture of fish sauce using histidine, 220
microwave heating distributions in slabs, spheres and cylinders with relation to, 1105
model system for particulate foods using peroxidase, 171
modeling and prediction of shelf life of minimally processed endive, 1094
residence time distribution of suspended particle in vertical tubular flow, 982
starch-stearic acid complex development within single and twin screw extruder, 778

viscous sol and gel formation from whey protein below 25C, 500
propyl gallate
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with, 241
protease
hydrolysis of soybean proteins by vortex flow filtration membrane reactor with Aspergillus oryzae, 928
inactivation in fish muscle by high moisture twin-screw extrusion, 1219
induced aggregation and gelation of whey proteins, 911
macroglobulin inhibition in fish muscle, 357
protein
anionic trypsins from crayfish hepatopancreas: effects on degradation of tail meat, 78
aqueous extraction and membrane techniques improve coconut concentrate functionality, 753
aroma characteristics of corn germ flours, 258
as potential endpoint temperature indicators for ground beef patties, 5
based edible film mechanical strength changes due to ultrasound process, 824
disulfide-mediated polymerization reactions and physical properties of heated -stabilized emulsions, 504
efficiency ratio: hydrothermal cooking affects soymilk based diets in rats, 1043
emulsifying properties of lipid-reduced and Ca-reduced whey concentrates, 54
extractability of turkey breast and thigh muscle with varying NaCl solutions affected by Ca, Mg, and $ZnCl_2$, 1149
extraction from whiting mince at various washing conditions, 432
flow properties, firmness and stability of double cream cheese containing whey concentrate, 840
foaming and emulsifying properties of whey as affected by lipid composition, 275
functional components in lean tissue from beef and pork, 1155
functional properties of hydrolysates from proteolysis of whey isolate, 270
functional properties of myofibrillar biopackaging as affected by film thickness, 580
gelation from muscle of threadfin bream under mild acidic conditions, 362
gelation of Ca- and lipid-reduced whey concentrates affected by mineral concentrations, 899
glass transition explanation for effect of polyhydroxy compounds on denaturation in dehydrated solids, 372
heat-induced gelation of myofibrillar and myosin from fast and slow twitch rabbit muscle, 1138
hydrolysis of soybean by vortex flow filtration membrane reactor with Aspergillus oryzae proteases, 928
hydrothermal cooking affects efficiency ratio of soymilk based diets in rats, 1043
improved acid, flavor and volatile compound production in soymilk yogurt-like product, 331
kinetics of heat coagulation of concentrated milk at high sucrose contents, 1207
of milk affect yield and sensory quality of cooked sausage, 660
oil-in-water emulsions stabilized by whey isolate as influenced by glycerol monostearate, 916
optimization of hexametaphosphate-assisted extraction of flaxseed using RSM, 604
oxidative stability of anhydrous milkfat microencapsulated in whey, 39
partial replacement of egg white with whey in Angel food cakes, 1085
properties of biopolymers from cross-linking whey and soybean 11S globulin, 1129
protease-induced aggregation and gelation of whey, 911
quality of beef patties supplemented with wheat germ flour, 418
rheological, thermal and mocrostructural properties of whey cassava starch gels, 962
SDS-PAGE in goat milk cheeses ripened under different conditions, 490
solubility in whiting affected by proteolysis during storage, 536
tuna nutritional quality changes after canning, 1250
viscoelastic behavior of whey isolates at the sol-gel transition point, 65
viscoelastic properties of heat-set whey stabilized emulsion gels with added lecithin, 811
viscous sol and gel formation from process whey below 25C, 500
whey coating effect on O_2 uptake of peanuts, 1202
whey concentrate as proteinase inhibitor in whiting surimi, 367
proteinase
in whiting surimi wash water: identification and characterization, 1165
reduces maturation time of dry fermented sausages, 1024
whey protein concentrate as inhibitor in whiting surimi, 367
proteolysis
during ripening of full fat and low fat cheddar cheeses by HPLC, 295
functional properties of hydrolysates of whey protein, 270
modifications in disulfide reactivity of milk induced by pasteurization conditions, 495
protein solubility in whiting affected by, 536
relative action of milk-clotting enzymes on bovine casein, 1136
putrescine
amperometric biosensor using diamine oxidase, 1012
pyrazine
flavor-fade and off-flavor in peanuts related to, 469

Q

quality
changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
changes in sterile cantaloupe stored in controlled atmospheres, 847
edible coating effects on green bell peppers, 176
electronic sensing of aromatic volatiles for sorting of blueberries, 967
feeding dietary oils with tocopherols: effects on eggs during storage, 15
linear regression, neural network and induction analysis to determine harvesting and processing effects on surimi, 876
low O_2 atmosphere affect storage of zucchini squash treated with Ca, 317
mathematical modeling of temperature and gas composition effects on visual changes of endive, 613
methods of antibiotic applications as related to lamb by PCA and bioluminescence, 348
milk proteins affect cooked sausage, 660
minimal processing and edible coating effects on mini-peeled carrots, 643
of beef patties supplemented with wheat germ protein flour, 418
of irradiated crab meat products, 1239
of mackerel fillets during modified atmosphere storage, 646
of pork affected by phosphate, ascorbate or sorbate dipping prior to irradiation, 1281
precooked reduced-fat beef patties chemical and sensory as affected by Na ascorbate, lactate and phosphate, 1052
retort temperature profile during conduction heating in retortable pouches, 673
starch noodle related to potato genotypes, 248
thickening agents effects on Na binding and taste of soup, 1099
tomato product from transgenic fruits with reduced pectin methylesterase, 85
tuna protein nutritional changes after canning, 1250

R

rabbit
heat-induced gelation of myofibrillar proteins and myosin from fast and slow twitch muscle, 1138
ionic strength effects on heat-induced gelation of myofibrils and myosin from, 1143
radish
anthocyanin extract as natural red colorant for maraschino cherries, 688
characterization of anthocyanins, 322
rancidity
of irradiated pork chops, 1000
peanut and walnut: effects of O_2 and relative humidity, 465
rats
hydrothermal cooking affects protein efficiency ratio and zinc bioavailability of soymilk based diets in rats, 1043
reactivity
of milk induced by pasteurization conditions, 495
ready meals
microwave heating uniformity affected by placement, composition, and geometry, 620
recrystallization
in aqueous fructose solutions as affected by locust bean gum, 746
kinetics of ice in aqueous fructose solutions, 741
red
pigment of parma ham and bacterial influence on its formation, 1021
refreezing
effects on muscle functionality and sensory attributes of frozen cod, 1289
refrigeration
odorants contributing to warmed-over flavor (WOF) of cooked beef, 1271
quality changes during storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
rheological properties of mozzarella cheese during storage, 566
reheating
of pizza shells: thermomechanical changes during, 990
residence time
distribution of suspended particle in vertical tubular flow, 982
response surface methodology (RSM)
control of enzyme activity in fish muscle by inhibitors and hydrostatic pressure using, 350
optimization and scale-up of enzymatic synthesis of structured lipids using, 137
optimization of blanching for crispness of banana chips using, 165
optimization of sucrose polyester synthesis using, 97
optimization of hexametaphosphate-assisted extraction of flaxseed proteins using, 604
supercritical CO_2 extraction efficiency for carotenes from carrots by, 757

restriction fragment length polymorphism (RFLP)
of mitochondrial DNA for identification of snail meat species, 1
retention
calcium fortification of rice, 195
retinol
stability in pork muscle and liver during heating affected by dietary supplementation, 1048
retort
laboratory and field consumer evaluation relationships for menu items processed in trays for quantity foodservice, 1303
shelf life evaluation of pears in pouches, 1297
temperature profile for optimum quality during conduction-heating of foods in retortable pouches, 673
rheology
adsorption isotherm and effect of gum blends on viscosity and microstructure of oat gum, 121
flow characteristics of viscous, non-newtonian fluids in holding tubes of HTST pasteurizers, 573
flow properties of encapsulated milkfat powders as affected by flow agent, 1211
flow properties, firmness and stability of double cream cheese containing whey protein concentrate, 840
micellar transition state in casein between pH 5.5 and 5.0, 59
of whey protein-cassava starch gels, 962
properties of mozzarella cheese during refrigerated storage, 566
qualitative and quantitative textural assessment of cooked ground beef patties, 235
Rhizopus microsporus
cowpea flour vitamins and trypsin inhibitor affected by treatment and fermentation with, 1039
riboflavin
affects anthocyanin synthesis in nitrogen culture using strawberry suspended cells, 698
stability in pork muscle and liver during heating affected by dietary supplementation, 1048
rice
calcium fortification of: distribution and retention, 195
lactic acid fermentation of saccharified solution from flour, 627
reverse screw elements and feed composition effects during twin-screw extrusion of flour and fish muscle blends, 590
ripening
monitoring proteolysis in full fat and low fat cheddar cheeses by HPLC, 295
nondestructive measurement of peel gloss and roughness to determine tomato fruit, 383
SDS-PAGE of proteins in goat milk cheeses, 490
roughness
nondestructive measurement to determine tomato fruit ripening and chilling injury, 383
properties of fruits, 973

S

saccharin
lactic acid fermentation of solution from rice flour, 627
salmon
fat content estimated by NIR transmittance spectroscopy, 74
tensile properties of white muscle in, 527
Salmonella
attachment on modified poultry skin surface, 442
typhimurium: attachment to poultry skin as related to cell viability, 439
salt
effects on surimi from beef or pork, 791
gelation of ovalbumin affected by fatty acid, 906
inhibition of lipid oxidation in meats by inorganic phosphate and ascorbate, 1062
sauce
accelerated fermentation process for the manufacture of fish using histidine, 220
Worcestershire: continuous fermentation by trickle bed bioreactor using comb-shaped ceramic carriers, 223
sausage
bacterial proteinase reduces maturation time of dry fermented, 1024
biogenic amines affected by starter culture and contaminant amine-positive lactobacillus, 1243
milk proteins affect yield and sensory quality of cooked, 660
morphology and texture of bologna related to content of fat, starch and egg white, 652
screw
physical and molecular properties of re-extruded starches as affected by extruder configuration, 596
protease inactivation in fish muscle by high moisture extrusion, 1219
reverse elements and feed composition effects during twin extrusion of rice flour and fish muscle blends, 590
SDS-PAGE
identification of sturgeon sources of caviar, 533
of proteins in goat milk cheeses ripened under different conditions, 490
seafood
accelerated fermentation process for the manufacture of fish sauce using histidine, 220
amperometric biosensor for histamine, putrescine and cadaverine using diamine oxidase, 1012
anionic trypsins from crayfish hepatopancreas: effects on protein degradation of tail meat, 78
bactericidal activity of aqueous chlorine and ClO_2 solutions in model system, 1030
chemical changes after irradiation and post-irradiation storage in tilapia and Spanish mackerel, 729
control of enzyme activity in fish muscle by inhibitors and hydrostatic pressure using RSM, 350
detection of parasites by supercondiucting quantum interference device magnetometry, 865
extraction of proteins from whiting mince at various washing conditions, 432
gelation of proteins from muscle of threadfin bream under mild acidic conditions, 362
glutathione peroxidase activity during storage of fish muscle, 734
linear heating rate affects gelation of Alaska pollock and Pacific whiting surimi, 149
macroglobulin inhibition of proteases in fish muscle, 357
measurement of hypoxanthine in fish using direct measurement probe and chemiluminescence flow injection analysis, 736
protease inactivation in fish muscle by high moisture twin-screw extrusion, 1219
protein solubility in whiting affected by proteolysis during storage, 536
proteinase in whiting surimi wash water: identification and characterization, 1165
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
quality of mackerel fillets during modified atmosphere storage, 646
reverse screw elements and feed composition effects during twin-screw extrusion of rice flour and fish muscle blends, 590
salmon average fat content estimated by NIR transmittance spectroscopy, 74
SDS-PAGE and IEF identification of sturgeon sources of caviar, 533
sensory and microbial quality of irradiated crab meat products, 1239
surimi from fillet frames of channel catfish, 428
tensile properties of white muscle in salmon, 527
thawing, refreezing, and frozen storage effects on muscle functionality and sensory attributes of frozen cod, 1289
toxin development by *Clostridium botulinum* in MAP tilapia fillets during storage, 632
transglutaminase from Streptoverticillium ladakanum and application to minced fish product, 1234
tuna protein nutritional quality changes after canning, 1250
whey protein concentrate as proteinase inhibitor in whiting surimi, 367
seal
pasteurization effect on fatty acid stability in sous vide product containig, 520
sensor
characterization and food application of an amperometric needle-type lactate, 286
sensory evaluation
aroma characteristics of corn germ protein flours, 258
aroma compounds in wine influenced by apiculate yeasts, 1247
baking in conventional, impingement and hybrid ovens, 188
beef marbling and color score determination by image processing, 145
changes in quality of sterile cantaloupe dice stored in controlled atmospheres, 847
consumer acceptability and carotene content of beef related to cattle finishing diets, 1254
corn zein packaging materials for cooked turkey, 415
descriptive profiles of high intensity sweeteners (HIS), HIS blends and sucrose, 456
dual-attribute time-intensity measurement of sweetness and peppermint perception of chewing gum, 636
edible coating effects on postharvest quality of green bell peppers, 176
electronic sensing of aromatic volatiles for quality sorting of blueberries, 967
fat mimetics in low fat cheddar cheese, 1267
flavor and free amino acid composition of lavender and eucalyptus honeys, 683
flavor-fade and off-flavor in peanuts related to pyrazines and aldehydes, 469
flavor losses in orange juice during ultrafiltration and evaporation, 540
freezing rate and frozen storage effects on pineapple, 154
improved acid, flavor and volatile compound production in high protein and fiber soymilk yogurt-like product, 331
improvement of coffee aroma by removal of pungent volatiles using A-type zeolite, 473
information affects consumer assessment of sweet and bitter solutions, 1080
laboratory and field consumer evaluation relationships for menu items processed in retortable trays for quantity foodservice, 1303

lecithin improves texture of reduced fat cheeses, 639
mathematical modeling of temperature and gas composition effects on visual quality changes of endive, 613
mechanically recovered neck bone lean and ascorbic acid improve color stability of ground beef patties, 656
milk proteins affect quality of cooked sausage, 660
minimal processing and edible coating effects on composition and quality of mini-peeled carrots, 643
modification of fatty acids in milk by feeding Ca-protected high oleic sunflower oil, 24
morphology and texture of bologna sausage related to content of fat, starch and egg white, 652
myoglobin oxidative state affects internal cooked color development in ground beef, 513
occurrence and flavor properties of sinigrin hydrolysis products in fresh cabbage, 101
odorants contributing to warmed-over flavor (WOF) of refrigerated cooked beef, 1271
of "Horchata De Chufas", 856
of irradiated pork chops, 1261
of milk chocolate formulated with anhydrous milk fat fractions, 1068
of organic acid-treated beef strip loins, 1058
of sweet corn lines differing in physical and chemical composition, 253
optimizing acceptability of high fruit-low sugar peach nectar using aspartame and guar gum, 852
peanut and walnut rancidity: effects of O_2 and relative humidity, 465
precooked reduced-fat beef patties as affected by Na ascorbate, lactate and phosphate, 1052
qualitative and quantitative textural assessment of cooked ground beef patties, 235
qualities of pork affected by phosphate, ascorbate or sorbate dipping prior to irradiation, 1281
quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
quality of irradiated crab meat products, 1239
quality of mackerel fillets during modified atmosphere storage, 646
shelf life evaluation of pears in retort pouches, 1297
starch noodle quality related to potato genotypes, 248
surimi from fillet frames of channel catfish, 428
taste properties and synergisms of beefy meaty peptide, 837
thawing, refreezing, and frozen storage effects on frozen cod, 1289
thickening agents effects on Na binding and taste qualities of soup, 1099
variation in internal color of cooked beef patties, 410
water blanching effects on headspace volatiles of carrots, 1191
xanthan, HPMC and high fructose corn syrup effects in reduced calorie syrup model, 245

setting
effect on viscoelastic characterization of surimi gel, 881

shelf life
evaluation of pears in retort pouches, 1297
modeling and prediction of minimally processed endive, 1094
UHT-sterilized peanut beverages: kinetics of physicochemical changes during storage prediction modeling, 198

sherry
acid urease: reduction of ethyl carbamate formation under simulated baking conditions, 304

shrimp
quality changes during refrigerated storage of packaged treated with Na acetate, Na lactate or propyl gallate, 241

sinew
low fat ground beef from desinewed shanks with reincorporation of processed, 1285

sinigrin
occurrence and flavor properties of hydrolysis products in fresh cabbage, 101

skin
attachment of Salmonella on modified poultry, 442
attachment of *Salmonella typhimurium* to poultry as related to cell viability, 439
of chicken affected by aqueous washing, 895

slab
microwave heating distributions with relation to food processing, 1105

snail
of mitochondrial DNA for identification of, 1

sodium
acetate: quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with, 241
ascorbate: precooked reduced-fat beef patties chemical and sensory quality as affected by, 1052
benzoate: assuring microbial and textural stability of cucumbers by addition of, 832
caseinate: oil-in-water emulsions stabilized by as influenced by glycerol monostearate, 916
chloride: protein extractability of turkey breast and thigh muscle with varying, 1149
lactate: quality changes during refrigerated storage of packaged shrimp and catfish fillets treated with, 241
polypectate: relation of aggregation to bulk macromolecular concentration, 69
thickening agents effects on binding and taste qualities of soup, 1099

softening
kinetics of legumes during cooking, 167

sol
viscoelastic behavior of whey protein isolates at the -gel transition point, 65
viscous formation from process whey protein below 25C, 500

sol-gel transition
viscoelastic behavior of whey protein isolates at, 65

solidification
dynamics in corn starch-water mixtures: effect of variations in freezing rate on product homogeneity, 760

solids
nondestructive determination of in tomatoes using NIR spectroscopy, 695

solubility
of protein in whiting affected by proteolysis during storage, 536

solubilization
kinetics of triacyl glycerol and hydrocarbon emulsion droplets in micellar solution, 1114

solvents
hydrolysis of milk fat by lipase in -free phospholipid reverse micellar media, 33
partitioning of printing ink between cookie ingredients and air before and after baking, 185

sorbate
calcium alginate films: thermal properties and permeability to, 337
determination of diffusivity in edible wheat gluten and lipid based films, 116
physicochemical and sensory qualities of pork affected by dipping prior to irradiation, 1281

sorption
isotherms: of canola meals, and applications to packaging, 204
model for water uptake and hydration rate of food powders by, 407

sorting
electronic sensing of aromatic volatiles for blueberries, 967

soup
thickening agents effects on Na binding and taste qualities of, 1099

sourdough
sourdough process effects on functionality of wheat doughs, 299

sous vide
control of *Bacillus cereus* and spoilage microflora in chicken, 217
pasteurization effect on fatty acid stability in product containnig seal meat, 520

soybean
hydrolysis of proteins by vortex flow filtration membrane reactor with *Aspergillus oryzae* proteases, 928
properties of biopolymers from cross-linking whey protein isolate and 11S globulin, 1129

soymilk
heat inactivation kinetics of trypsin inhibitors during high temperature-short time processing of, 265
hydrothermal cooking affects protein efficiency ratio and zinc bioavailability of -based diets in rats, 1043
improved acid, flavor and volatile compound production in high protein and fiber yogurt-like product, 331

spectra
autofluorescence as related to tensile properties for perimysium from bovine masseter, 342

spectrophotometry
continuous method for determining monophenolase and diphenolase actvities of pear polyphenoloxidase, 1177

spectroscopy
nondestructive determination of soluble solids in tomatoes using NIR, 695
salmon average fat content estimated by NIR transmittance, 74

sphere
microwave heating diistributions with relation to food processing, 1105

spinach
storage under low O_2 atmosphere above the extinction points, 398

spoilage
control of Bacillus cererus and microflora in sous vide chicken, 217

squash
low O_2 atmosphere affect storage quality of zucchini treated with Ca, 317

squid
detection of parasites by supercondiucting quantum interference device magnetometry, 865

stability
enzymatic and autoxidation of defatted peanuts, 112
mechanically recovered neck bone lean and ascorbic acid improve color of ground beef patties, 656
of anhydrous milkfat microencapsulated in whey proteins, 39

of antioxidant-washed myofibrils from chicken, 890
of cooked comminuted lean pork affected by alkali and alkali-earth halides, 1160
of cream cheese containing WPC, 840
of cucumbers with pH adjustment and Na benzoate addition, 832
of "Horchata De Chufas", 856
of tocopherol, thiamin, riboflavin and retinol in pork muscle and liver during heating affected by dietary supplementation, 1048
of trehalose, sucrose and glucose to nonenzymatic browning in model systems, 679
of unreported wine anthocyanin-derived pigments, 938
pasteurization effect on fatty acid in sous vide product containnig seal meat, 520

stabilization
viscoelastic properties of heat-set whey protein emulsion gels with added lecithin, 811

stabilizer
headspace diacetyl in model dairy system affected by, 921
low-fat margarine spreads as affected by aqueous phase hydrocolloids, 1073

starch
effect on viscoelastic characterization of surimi gel, 881
energy value of resistant, 453
morphology and texture of bologna sausage related to content of, 652
noodle quality related to potato genotypes, 248
physical and molecular properties as affected by extruder screw configuration, 596
rheological, thermal and mocrostructural properties of whey protein-cassava gels, 962
stearic acid complex development within single and twin screw extruders, 778
thermal transitions in gelatinized wheat at different moisture contents by dynamic mechanical analysis, 932

statistics
aspects of kinetic modeling for food science problems, 477

sterilization
peanut beverages: kinetics of physicochemical changes during storage and shelf-life prediction modeling, 198

storage
changes in sensory quality of cantaloupe in controlled atmosphere, 847
chemical changes after irradiation in tilapia and mackerel, 729
cholesterol oxidation in egg yolk powder during as affected by dietary oils and tocopherol, 721
feeding dietary oils with tocopherols: effects on internal qualities of eggs during, 15
freezing rate and frozen effects on color and sensory characteristics of pineapple, 154
inhibition of browning of head lettuce, 314
low O_2 atmosphere affect quality of zucchini squash treated with Ca, 317
mechanical and barrier properties of edible chitosan films as affected by, 953
modeling and prediction of shelf life of minimally processed endive, 1094
moisture sorption isotherms of canola meals, and applications to packaging, 204
natural antioxidant extract from fenugreek for ground beef, 516
of spinach under low O_2 atmosphere above the extinction point, 398
peanut and walnut rancidity: effects of O_2 and relative humidity, 465
pectolytic enzyme activity during warming of, 311
protein solubility in whiting affected by proteolysis during, 536
quality changes during refrigeration of packaged shrimp and catfish fillets treated with Na acetate, Na lactate or propyl gallate, 241
quality of mackerel fillets during modified atmosphere, 646
rheological properties of mozzarella cheese during refrigerated, 566
shelf life evaluation of pears in retort pouches, 1297
stability of antioxidant-washed myofibrils from chicken, 890
sugar composition effects on texture of peach jam, 942
thawing, refreezing, and frozen effects on muscle functionality and sensory attributes of frozen cod, 1289
toxin development by *Clostridium botulinum* in MAP tilapia fillets during, 632
UHT-sterilized peanut beverages: kinetics of physicochemical changes during shelf-life prediction modeling, 198

strawberry
riboflavin affects anthocyanin synthesis in nitrogen culture using suspended cells, 698
texture and pectin content as affected by irradiation, 844

strength
autofluorescence spectra as related to tensile properties for perimysium from bovine masseter, 342
ionic effects on heat-induced gelation of myofibrils and myosin from rabbit, 1143
milk protein-based edible film changes due to ultrasound process, 824
tensile properties of white muscle in salmon, 527

Streptoverticillium ladakanum
transglutaminase from and application to minced fish product, 1234

structure
of fat globule surface layers in recombined milk, 28

sturgeon
SDS-PAGE and IEF identification of sources of caviar, 533

sucralose
descriptive profiles of high intensity sweeteners (HIS), 456

sucrose
crystallization and drying in films during panning, 978
descriptive profiles of, 456
kinetics of heat coagulation of concentrated milk proteins at high contents, 1207
optimization of polyester synthesis using RSM, 97
polyester: optimizing low fat peanut spread containing, 1227
stability of trehalose, sucrose and glucose to nonenzymatic browning, 679

sugar
composition effects on texture of peach jam, 942
determination in vegetables by HPLC using postcolumn fluroescent derivatization, 1186
optimizing acceptability of high fruit peach nectar using aspartame and guar gum, 852
production of microporous for adsorption of volatile flavors, 749

sunflower
acid removal from pectin gel through ethanol washing, 192
extraction of anthocyanin pigments from hulls, 600
modification of fatty acids in milk by feeding Ca-protected high oleic oil, 24
optimizing water washing process before pectin extraction, 608

supplementation
kinetics of pigment oxidation in beef from steers given vitamin E, 884
stability of tocopherol, thiamin, riboflavin and retinol in pork muscle and liver during heating affected by dietary, 1048

surface layers
composition and structure of fat globule in recombined milk, 28

surface morphology
of fruits, 973

surimi
composition from beef or pork, 717
from fillet frames of channel catfish, 428
gelation of beef heart as affected by antioxidants, 707
linear heating rate affects gelation of Alaska pollock and Pacific whiting, 149
linear regression, neural network and induction analysis to determine harvesting and processing effects on quality, 876
microbial transglutaminase estimation in enzyme-treated products by ELISA, 81
process and characteristics for from beef or pork, 422
proteinase in whiting wash water: identification and characterization, 1165
salt, cryoprotectants and preheating temperature effects on beef or pork, 791
viscoelastic characterization of gel: effects of setting and starch, 881
whey protein concentrate as proteinase inhibitor in whiting, 367

sweeteners
descriptive profiles of high intensity (HIS), HIS blends and sucrose, 456
optimizing acceptability of high fruit-low sugar peach nectar using aspartame and guar gum, 852

sweetness
dual-attribute time-intensity measurement of chewing gum, 636
information affects consumer assessment of solutions, 1080

synergism
of beefy meaty peptide, 837

synthesis
optimization and scale-up of structured lipids using RSM, 137
optimization of sucrose polyester using RSM, 97

syrup
sensory effects in reduced calorie model, 245

T

taste
information affects consumer assessment of sweet and bitter solutions, 1080
of beefy meaty peptide, 837
thickening agents effects on Na binding and qualities of soup, 1099

TBA values
lipid oxidation potential of beef, chicken and pork, 8

temperature
effects of preheating on surimi from beef or pork, 791
glass transition determined using DSC, 807
mathematical modeling of effects on visual quality changes of endive, 613
of turkey ham affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
proteins as potential endpoint indicators for ground beef patties, 5
relation of lactoglobulin-Na polypectate aggregation to bulk macromolecular concentration, 69

retort profile for optimum quality during conduction heating in retortable pouches, 673
ultra short time surface pasteurization of meat, 1216
tenderness
muscle microstructure and sensory attributes of organic acid-treated beef strip loins, 1058
tensile properties
of white muscle in salmon, 527
texture
assuring stability of cucumbers by pH adjustment and Na benzoate addition, 832
edible coating effects on postharvest quality of green bell peppers, 176
frankfurters with lean tissue affected by ingredients, 1275
functional protein components in lean tissue from beef and pork, 1155
lecithin improves reduced fat cheeses, 639
microstructure changes in wheat flour tortillas during baking, 995
of bologna sausage related to content of fat, starch and egg white, 652
of strawberry as affected by irradiation, 844
optimizing low fat peanut spread containing sucrose polyester, 1227
qualitative and quantitative assessment of cooked ground beef patties, 235
starch noodle quality related to potato genotypes, 248
sugar composition effects on peach jam, 942
thawing
effects on muscle functionality and sensory attributes of frozen cod, 1289
thermal desorption
to determine partition coefficient of organics in water/polystyrene system, 947
thermal properties
of whey protein-cassava starch gels, 962
thermal transitions
in gelatinized wheat starch at different moisture contents by dynamic mechanical analysis, 932
thermomechanics
during reheating pizza shells as related to heating method, 990
thiamin
stability in pork muscle and liver during heating affected by dietary supplementation, 1048
thickening
agents effects on Na binding and taste qualities of soup, 1099
thickness
functional properties of myofibrillar protein-based biopackaging as affected by film, 580
of crystalline amylose-fatty acid complexes, 1196
tilapia
chemical changes after irradiation and post-irradiation storage in, 729
toxin development by *Clostridium botulinum* in MAP fillets during 632
tocopherol
cholesterol oxidation in egg yolk powder during storage and heating as affected by dietary, 721
feeding dietary oils with: effects on internal qualities of eggs during 15
stability in pork muscle and liver during heating affected by dietary supplementation, 1048
tomatoes
nondestructive determination of soluble solids using NIR spectroscopy, 695
nondestructive measurement of peel gloss and roughness to determine ripening and chilling injury, 383
product quality from transgenic fruits with reduced pectin methylesterase, 85
tortillas
microstructure changes in wheat flour during baking, 995
toxin
development by *Clostridium botulinum* in MAP tilapia fillets during 632
transgenic
tomato product quality from fruits with reduced pectin methylesterase, 85
transglutaminase
from Streptoverticillium ladakanum and application to minced fish product, 1234
microbial estimation in enzyme-treated surimi-based products by ELISA, 81
trays
laboratory and field consumer evaluation relationships for menu items processed in retortable for quantity foodservice, 1303
trehalose
stability to nonenzymatic browning in model systems, 679
triacyl glycerol
solubilization kinetics of emulsion droplets in micellar solution, 1114
trypsin
from crayfish hepatopancreas: effects on protein degradation of tail meat, 78
heat inactivation kinetics of inhibitors during high temperature-short time processing of soymilk, 265
inhibitor: cowpea affected by treatment and fermentation with Rhizopus microsporus, 1039
tuna
protein nutritional quality changes after canning, 1250
turkey
cooking temperature of ham affects lactate dehydrogenase, serum albumin and IgG as determined by ELISA, 209
corn zein packaging materials for cooked, 415
lipid oxidation affected by antioxidant enzymes, 726
protein extractability of breast and thigh muscle with varying NaCl solutions affected by Ca, Mg, and $ZnCl_2$, 1149

U

UHT sterilization
of peanut beverages: kinetics of physicochemical changes during storage and shelf-life prediction modeling, 198
ultrafiltration
flavor losses in orange juice during, 540
ultrasound
milk protein-based edible film mechanical strength changes due to, 824
ultrastructure
heat-induced gelation of myofibrillar proteins and myosin from fast and slow twitch rabbit muscle, 1138
uniformity
microwave heating of ready meals affected by placement, composition, and geometry, 620
urease
optimal conditions for effective use in wine, 548
reduction of ethyl carbamate formation in sherry under simulated baking conditions, 304

V

vacuum
reduction of drying time for pepperoni by drying, 142
vapor
mathematical model for perforation effect on oxygen and water dynamics in MAP, 956
veal
properties of bone hydrolysates, 712
vegetables
sugar and cyclitol determination by HPLC using postcolumn fluroescent derivatization, 1186
viability
attachment of *Salmonella typhimurium* to poultry skin as related to cell, 439
vinegar
concentration by electrodialysis, 1223
viscoelasticity
of heat-set whey protein stabilized emulsion gels with added lecithin, 811
of surimi gel: effects of setting and starch, 881
of whey protein isolates at the sol-gel transition point, 65
properties of reduced-fat and full-fat cheddar cheeses, 821
rheological properties of mozzarella cheese during refrigerated 566
viscosity
adsorption isotherm and effect of gum blends on oat gum, 121
vitamins
cowpea flour affected by treatment and fermentation with Rhizopus microsporus, 1039
E: bioavailability for rats from fortified breakfast cereals, 1257
E: cholesterol oxidation in egg yolk powder during storage and heating as affected by dietary, 721
E: feeding dietary oils with: effects on internal qualities of eggs during storage, 15
E: kinetics of pigment oxidation in beef from steers supplemented with, 884
E:stability in pork muscle and liver during heating affected by dietary supplementation, 1048
riboflavin affects anthocyanin synthesis in nitrogen culture using strawberry suspended cells, 698
stability of tocopherol, thiamin, riboflavin and retinol in pork muscle and liver during heating affected by dietary supplementation, 1048
volatiles
electronic sensing for quality sorting of blueberries, 967
flavor losses in orange juice during ultrafiltration and evaporation, 540
improved compound production in high protein and fiber soymilk yogurt-like product, 331
improvement of coffee aroma by removal using A-type zeolite, 473
production of microporous sugars for adsorption of, 749
retention as influenced by method of addition during extrusion cooking, 985
solid phase microextraction for cheese compound analysis, 1118
water blanching effects on headspace of carrots, 1191
vortex
hydrolysis of soybean proteins by flow filtration membrane reactor with *Aspergillus oryzae* proteases, 928

W

walnut
rancidity: effects of O_2 and relative humidity, 465
warmed-over flavor (WOF)
odorants contributing to refrigerated cooked beef, 1271
warming
pectolytic enzyme activity during storage of, 311
wash
proteinase in whiting surimi water: identification and characterization, 1165
washing
acid removal from sunflower pectin gel through ethanol, 192
chicken skin composition affected by, 895
extraction of proteins from whiting mince at various conditions, 432
optimizing water process for sunflower heads before pectin extraction, 608
water
blanching effects on headspace volatiles and sensory attributes of carrots, 1191
dynamics of solidification in corn starch mixtures: effect of variations in freezing rate on product homogeneity, 760
emulsions stabilized by Na caseinate or whey protein isolate influenced by glycerol monostearate, 916
mathematical model for perforation effect on vapor dynamics in MAP, 956
membrane packaging system to permit safe hydration of freeze-dried contents with impure, 577
methods to determine partition coefficient of organics in polystyrene systems, 947
model for uptake and hydration rate of food powders by sorption and Baumann methods, 407
optimizing washing process for sunflower heads before pectin extraction, 608
phosphate and modified beef connective tissue effects on reduced fat frankfurters, 1006
proteinase in whiting surimi wash: identification and characterization, 1165
wax
edible coatings from candelilla microemulsions, 562
properties of fruits, 973
wheat
antistaling additives, flour type and sourdough process effects on functionality of doughs, 299
determination of sorbic acid diffusivity in edible gluten and lipid based films, 116
microstructure changes in flour tortillas during baking, 995
quality of beef patties supplemented with germ protein flour, 418
thermal transitions in gelatinized starch at different moisture contents by dynamic mechanical analysis, 932
whey
disulfide-mediated polymerization reactions and physical properties of heated -stabilized emulsions, 504
emulsifying properties of lipid-reduced and Ca-reduced protein concentrates, 54
flow properties, firmness and stability of double cream cheese containing protein concentrate, 840
foaming and emulsifying properties of protein as affected by lipid composition, 275
functional properties of hydrolysates from proteolysis of protein isolate, 270
gelation of Ca- and lipid-reduced protein concentrates affected by mineral concentrations, 899
lactose solubility and crystal growth as affected by mineral impurities, 180
milk proteins affect yield and sensory quality of cooked sausage, 660
oil-in-water emulsions stabilized by protein isolate as influenced by glycerol monostearate, 916
oxidative stability of anhydrous milkfat microencapsulated in protein, 39
partial replacement of egg white proteins with in Angel food cakes, 1085
properties of biopolymers from cross-linking protein isolate and soybean 11S globulin, 1129
protease-induced aggregation and gelation of proteins, 911
protein coating effect on O_2 uptake of peanuts, 1202
protein concentrate as proteinase inhibitor in whiting surimi, 367
protein concentrate: flow properties, firmness and stability of double cream cheese containing, 840
rheological, thermal and microstructural properties of protein-cassava starch gels, 962
viscoelastic behavior of protein isolates at the sol-gel transition point, 65
viscoelastic properties of heat-set protein stabilized emulsion gels with added lecithin, 811
viscous sol and gel formation from process protein below 25°C, 500
whiting
extraction of proteins from mince at various washing conditions, 432
linear heating rate affects gelation of surimi, 149
protein solubility affected by proteolysis during storage, 536
proteinase in surimi wash water: identification and characterization, 1165
whey protein concentrate as proteinase inhibitor in surimi, 367
wine
aroma compounds influenced by apiculate yeasts, 1247
dealcoholization by extraction with solid CO_2, 970
grape pectic enzyme treatment effect on composition, 553
optimal conditions for effective use of acid urease in, 548
separation of anthocyanin pigments by low pressure column chromatography, 109
stability and color of unreported anthocyanin-derived pigments, 938
Worcestershire sauce
continuous fermentation by trickle bed bioreactor using comb-shaped ceramic carriers, 223

X

xanthan
sensory effects in reduced calorie syrup model, 245

Y

yeast
aroma compounds in wine influenced by apiculate, 1247
continuous fermentation of Worcestershire sauce by trickle bed bioreactor using comb-shaped ceramic carriers, 223
yogurt
characterization and food application of an amperometric needle-type lactate sensor, 286
improved acid, flavor and volatile compound production in high protein and fiber soymilk product, 331

Z

zein
corn packaging materials for cooked turkey, 415
zeolite
improvement of coffee aroma by removal of pungent volatiles using, 473
zinc
chloride: protein extractability of turkey breast and thigh muscle with varying NaCl solutions affected by, 1149
hydrothermal cooking affects bioavailability of soymilk based diets in rats, 1043
zucchini
low O_2 atmosphere affect storage quality of squash treated with Ca, 317